

The National Series of Almanacs.



# HOUSEKEEPER ALMANAC

For the Year 1881



PHILADELPHIA.

Published by SOWER, POTTS & CO.

No. 530 Market Street.

us, we know  
for presenting

AC for 1881.

# Almanac for 1881—a common year of 365 days.

## Chronological Cycles.

## Movable Festivals of the Church.

Julian Letter,	B	Solar Cycle,	14
Golden Number,	1	Roman Indiction,	2
	80	Julian Period,	6594

Septuagesima S. Feb. 13,	Asc. or Holy Thur. May 26
Quinquagesima S. Feb. 27	Whit Sund. (Pent.) June 5
Shrove Tuesday, March 1	Trinity Sunday, June 12
Ash Wednesday, March 2	Corpus Christi, June 16
Palm Sunday, April 10	1st S. in Advent, Nov. 27
Easter Sunday, April 17	Sundays after Trinity 23

Year 5642 of the Jewish Era com. Sept. 26, 1881  
 Year 1299 of the Moham. Era com. Nov. 23, 1881

## Ember Days.

## The Four Seasons of the Year.

May 9th.	Spring Commencement, Sun's Entrance in Aries,	March 20,	6 h. 20 m. morn.
June 8th.	Summer " " "	June 21,	2 h. 15 m. morn.
September 21st.	Autumn " " "	Sept. 22,	8 h. 4 m. aftern.
November 21st.	Winter " " "	Capricornus Dec. 21,	11 h. 12 m. morn.

## Moon's Phases.

## The Twelve Signs of the Zodiac.

New Moon.	Full Moon.	First Quarter.	Full Moon.	Aries, Ram.	Taurus, Bull.	Gemini, Twins.	Cancer, Crab-Fish.	Leo, Lion.	Virgo, Virgin.	Libra, Balance.	Scorpio, Scorpion.	Sagittarius, Bowm.	Capricornus, Goat.	Aquarius, Waterm.	Pisces, Fishes.
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*Saturnus (♄) is called the Governing Planet this year.*

## Head and Face. ♈ Ram—Aries.

## Neck.

♉ Bull—Taurus.

## Breast.

♋ Crab-Fish—Cancer.

## Bowels.

♍ Virgin—Virgo.

## Secrets.

♏ Scorpion—Scorpio.

## Knees.

♐ Goat—Capricornus.



Feet. ♓ Fishes—Pisces.

## ECLIPSES FOR THE YEAR 1881.

There are Eclipses this year, two of the Sun and two of the Moon.  
 Total Eclipse of the Sun, May 27th, 6 o'clock, 48 min., in the evening; invisible here; visible at the North and the north western States.  
 Total Eclipse of the Moon, June 13th, 1 o'clock, 52 min., visible as follows in the middle States: First contact 9 o'clock, 9 min. morning; beginning of total Eclipse, 1 o'clock, 12 min. morning; middle of Eclipse, 1 o'clock, 30 min. morning; total Phase, 2 o'clock, 32 min. morn; last contact of shadow, 3 o'clock, 35 min. morn. Duration of total Eclipse, 1 hour, 23 min. Duration of whole Eclipse, 3 hours, 26 min.  
 Annular Eclipse of the sun, November 21st, 11 o'clock, 40 min., in the evening. Invisible here; visible, a great part of the year, most visible at the South Pole.  
 Partial Eclipse of the Moon, December 5th, 12 o'clock, 10 min. afternoon, therefore invisible.  
 Partial Eclipse of the Moon, December 5th, 12 o'clock, 10 min. afternoon, therefore invisible.  
 Partial Eclipse of the Moon, November 7th, visible on the Eastern Hemisphere.

# HOUSEKEEPERS' ALMANAC.



## INTRODUCTION.

King Solomon has earned the reputation of being the wisest of men and in his description of a perfect wife he says: "She looketh well to her household," and again "the heart of her husband doth safely trust in her." But although the heart is an important part of the human system and, indeed, we could not well dispense with its services, every good housekeeper knows that there are other organs to be catered for and other domestic services to be considered if the home machinery is to work smoothly. No man can live the life of an exemplary Christian, if the putting on a shirt that lacks an important button is a constant temptation for profanity. The saint even of the family will have his patience tried, if he is forced to wear a bright red patch over a pair of white trousers. The girls will turn up their noses

at the home-made garments which have the negative excellencies of being too long and too loose. Then that great centre of the system, the stomach, must be supplied not only with sufficient sustenance but the food must be properly cooked and be skillfully seasoned, that the palate also may be tickled.

As is our duty, therefore, and our pleasure, also, we have prepared in a neat and handsome shape a large collection of hints on almost every point that can arise in the daily life of the home; directions for every room from the parlor to the kitchen and the garret, and receipts for the preparation of viands that are rolled as a sweet morsel under the tongue.

Whatever else may befall us, we know that the women will bless us for presenting to them our

HOUSEKEEPERS' ALMANAC for 1881.



# JANUARY. Calculated for North, East, South and West. 1881

W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Moon Signs.	Moon South.		High Water. P.M.
		SUN	MOON	rises & sets.	h. m.		SUN	MOON	rises & sets.	h. m.		s. d.	h. m.	
S.	1 New Year	7 9 4	51	6 26	Sirius s. 11,48	7 23 4	37	6 16	4	♉	27 12 50	2 20		
1) Sunday after New Year. Matthew 3. Day's length { 9 h. 44 m. South. States. 9 h. 14 m. Middle States.														
S.	2 Abel, Seth	7 8 4	52	7 28	♄ south 7,41	7 23 4	37	7 18	4	♉	11 1 46	3 10		
M.	3 Enoch	7 8 4	52	8 35	♄ ♀. ♀ sets 8,16	7 22 4	38	8 26	5	♉	25 2 42	3 51		
T.	4 Methus	7 8 4	52	9 49	♄ sets 11,46	7 22 4	38	9 42	5	♉	8 3 40	4 36		
W.	5 Simon	7 7 4	53	10 46	7* south 8,37	7 21 4	39	10 43	6	♉	21 4 31	5 14		
T.	6 Epiphany	7 7 4	53	11 47	♄ Orion s. 10,39	7 21 4	39	11 44	6	♉	4 5 18	5 56		
F.	7 Isidor	7 7 4	53	morn	♄ 7. ♄ sets 12,16	7 20 4	40	morn	7	♉	16 6 8	6 42		
S.	8 Ehrhard	7 6 4	54	12 43	♄ in Aphelion	7 20 4	40	12 46	7	♉	28 6 54	7 22		
2) 1st Sunday after Epiphany. Luke 2. Day's length { 9 h. 45 m. South. States. 9 h. 24 m. Middle States.														
S.	9 Julian	7 6 4	54	1 34	♄ Castor south 12,4	7 19 4	41	1 38	8	♉	10 7 40	8 10		
M.	10 Paul's Im.	7 6 4	54	2 30	♄ Spica rises 10,15	7 19 4	41	2 35	8	♉	21 8 31	8 48		
T.	11 Eugene	7 5 4	55	3 25	♄ ♄ sets 11,24	7 18 4	42	3 33	8	♉	3 9 20	9 40		
W.	12 Rinehold	7 4 4	56	4 20	♄ ♄ O.	7 17 4	43	4 30	9	♉	15 10 10	10 36		
T.	13 Hilary	7 3 4	57	5 10	♄ in Apogee	7 17 4	43	5 20	9	♉	27 10 59	11 33		
F.	14 Felix	7 3 4	57	5 43	♄ 15. Sir.s.10,52	7 16 4	44	5 53	9	♉	10 11 46	12 32		
S.	15 Maurice	7 2 4	58	♄ ris.	♄ ♄ sets 11,52	7 15 4	45	♄ ris.	10	♉	22 morn	1 3		
3) 2nd Sunday after Epiphany. John 2. Day's length { 9 h. 58 m. South. States. 9 h. 38 m. Middle States.														
S.	16 Marcellus	7 1 4	59	6 12	♄ ♄ sets 8,36	7 15 4	45	6 21	10	♉	5 12 41	2 12		
M.	17 Anthony	7 1 4	59	7 9	♄ Aldebaran s. 8,36	7 14 4	46	6 59	10	♉	18 1 34	3 4		
T.	18 Franklin	7 0 5	0	8 14	♄ Orion south 9,49	7 13 4	46	8 51	11	♉	1 2 55	3 45		
W.	19 Sarah	7 0 5	0	9 20	♄ enters ♄	7 12 4	48	9 11	11	♉	14 3 14	4 19		
T.	20 Fab. Seb.	6 59 5	11	10 27	♄ ♄ sets 11,0	7 11 4	49	10 22	11	♉	28 4 4	5 9		
F.	21 Agnes	6 58 5	2	11 30	♄ Neptune stationary	7 10 4	50	11 27	12	♉	12 4 56	5 51		
S.	22 Vincint	6 58 5	2	morn	♄ Procyon s. 11,12	7 9 4	51	morn	12	♉	26 5 42	6 40		
4) 3rd Sunday after Epiphany. Luke. 8. Day's length { 10 h. 6 m. South. States. 9 h. 44 m. Middle States.														
S.	23 Charitas	6 57 5	3	12 23	♄ 23. Pol.s.10,13	7 8 4	52	12 27	12	♉	10 6 39	7 38		
M.	24 Timothy	6 56 5	4	1 35	♄ ♄ sets 11,31	7 7 4	53	1 40	12	♉	24 7 35	8 37		
T.	25 Paul's Con.	6 55 5	5	2 43	♄ ♄ sets 8,48.	7 7 4	53	2 51	13	♉	8 8 36	9 35		
W.	26 Polycarp.	6 55 5	5	3 46	♄ ♄ ♄ Superior	7 6 4	54	3 54	13	♉	23 9 30	10 33		
T.	27 Chrysos.	6 54 5	6	4 40	♄ ♄ rises. 5,5	7 5 4	55	4 50	13	♉	7 10 12	11 32		
F.	28 Charles	6 53 5	7	5 34	♄ in Perihel.	7 4 4	56	5 42	13	♉	21 10 58	12 31		
S.	29 Valerius	6 52 5	8	♄ set	♄ 29. ♄ ♄	7 3 4	57	♄ set	13	♉	5 11 42	1 13		
5) 4th Sunday in Epiphany. Matth. 8. Day's length { 10 h. 18 m. South. States. 9 h. 56 m. Middle States.														
S.	30 Adelgund	6 51 5	9	6 16	♄ ♄ Neptun ♄	7 2 4	58	6 8	14	♉	19 12 39	2 4		
M.	31 Virgil	6 50 5	10	7 22	♄ ♄ in ♄. ♄ sets 10,31	7 0 5	0	7 14	14	♉	2 1 34	2 48		

Jewish Festivals and Fasts.—5641—January 1. Rosh-codesh Shebath. 30 and 31. Adar Rishon.

## Moon's Phases.

Southern States.				Middle States.			
P.	H.	M.		P.	H.	M.	
First Quarter	7	2	48 Morning.	First Quarter	7	3	8 Morning.
Full Moon	15	6	12 Morning.	Full Moon	15	6	32 Morning.
Last Quarter	23	8	26 Morning.	Last Quarter	23	8	46 Morning.
New Moon	29	1	27 Evening.	New Moon	29	7	47 Evening.

## Conjectures of the Weather.

1. 2. variable, 3. 4. snow, 5. 6. 7. cold, 8. 9. 10. fair, 11. 12. 13. cold, 14. 15. cloudy, 16. 17. 18. snow, 19. 20. 21. coldest days, 22. 23. moderate, 24. 25. 26. variable, 27. 28. snow, 29. 30. 31. cold.



*The best way to condemn bad traits is by practicing good ones.*

**MENDING BROKEN CHINA.**—Diamond cement for glass and china is made in the following manner: Take isinglass one ounce, distilled water six ounces, alcohol an ounce and a half, warm in a water bath till dissolved, and strain the solution. Add to the clear solution, while hot, milky emulsion of gum ammoniac half an ounce, alcoholic solution of gum mastic five drachms. This possesses great adhesive qualities.

**MILDEW FROM LINEN OR MUSLIN.**—Here are two methods: First, wet the spotted part with a solution of chloride of lime, or chlorine water, and the stain will immediately disappear; then wash out in warm water. Second, mix some soft soap with powdered starch, half as much salt, and the juice of a lemon; lay it on the spotted part with a brush, then let the article lie on the grass day and night till the stain comes out.

**FAVORITE MEAT PIE.**—Take cold roast beef, or roast meat of any kind, slice it thin, cut it rather small, and lay it, wet with gravy and sufficiently peppered and salted, in a meat pie dish—if liked, a small onion may be chopped fine and sprinkled over it. Over the meat pour a cupful of stewed tomatoes, a little more pepper, and a thick layer of mashed potatoes. Bake slowly in a moderate oven till the top is a light brown,

**SOUSE CHEESE.**—Lay the meat in cold water as cut from the hog. Let it stand three or four days, shifting the water each day. Scrape it and let it stand a day or two longer, changing the water often, and if it should turn warm, pour a little salt in the water. The oftener it is scraped, the whiter

will be the souse. Boil in plenty of water to cover it, replenishing when needed. When tender enough, put it in milk warm water, and when cold in salt water. Boil the head until the bones will almost fall out. Clean one dozen or more ears and boil also; while hot, chop very fine, and season with pepper and salt. Put in a mold or bowl with a weight on top. The feet may be soured whole, or cut up with the head and ears; but it is not so nice. Clean them by dipping in boiling water and scraping.

**TO CORN BEEF.**—Pack the meat in a barrel with a sprinkling of salt between layers; let it lie three or four days, then turn in the pickle, made as follows: For one hundred pounds meat, take nine pounds salt, six gallons water, one quart molasses, (brown sugar may be substituted) and one fourth pound of salpeter; boil together, skim, and turn on either hot or cold. In packing beef, lay that which is intended for dried meat on top of the barrel, let it remain ten or twelve days, take out string, and hang to dry near the fire placing the pieces so they will not overlap each other.

**MIXTURE FOR CLEANING FURNITURE.**—Cold drawn linseed oil, one quart; gin or spirit of wine, half a pint; vinegar, half a pint; butter of antimony, two ounces; spirits of turpentine, half a pint. N. B.—This mixture requires to be well shaken before it is used. A little of it is then to be poured upon a rubber which must be well applied to the surface of the furniture; several applications will be necessary for new furniture, or for such as had been previously French polished or rubbed with beeswax.

W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Moon Signs.	Moon south		High Water.
		SUN	MOON	rises & sets. r. & s. h. m.	rises & sets. r. & s. h. m.		SUN	MOON	rises & sets. r. & s. h. m.	rises & sets. r. & s. h. m.		h. m.	h. m.	
T.	1 Virginia	6 49 5	11 8 27	Orion south 8,51	6 59 5	1 8 21	14	16	2 22	3 40				
W.	2 Candle M.	6 49 5	11 9 26	♂ ♀. ♀ sets 9,2	6 58 5	2 9 20	14	29	8 11	4 26				
T.	3 Blasius	6 48 5	12 10 22	♂ ♀. ♀ so. 10,16	6 57 5	3 10 18	14	11	3 59	5 14				
F.	4 Veronica	6 47 5	13 11 20	♂ sets 11,2	6 56 5	4 11 16	14	24	4 48	5 54				
S.	5 Agathe	6 46 5	14 morn	♂ 5. ♀ rises 4,50	6 55 5	5 morn	14	6	5 36	6 40				

6) 5th Sunday after Epiphany. Matthew 12. Day's length { 10 h. 30 m. South. States. 10 h. 13 m. Middle States.

S.	6 Dorothy	6 45 5	15 12	♂ Sirius south 9,20	6 54 5	6 12 8	14	18	6 25	7 21			
M.	7 Richard	6 44 5	16 12 54	♂ Arctur rises 9,32	6 53 5	7 12 53	14	0	7 15	8 15			
T.	8 Solomon	6 43 5	17 1 41	♂ Antares rises 3,30	6 52 5	8 1 46	14	11	8 6	8 55			
W.	9 Apollonia	6 42 5	18 2 28	♂ Regel south 7,36	6 51 5	9 2 34	15	23	8 54	9 40			
T.	10 Scholastica	6 41 5	19 3 10	♂ ♀ in Apogee	6 49 5	11 3 16	15	5	9 42	10 21			
F.	11 Euphrosin	6 40 5	20 3 29	♂ sets 9,54	6 48 5	12 3 34	15	17	10 28	11 11			
S.	12 Gilbert	6 39 5	21 4 44	♂ sets 10,43	6 47 5	13 4 50	15	1	11 12	12 6			

7) Septuagesima Sunday. Matth. 20. Day's length { 10 h. 44 m. South. States. 10 h. 13 m. Middle States.

S.	13 Jordan	6 38 5	22 5 42	♂ ♀ sets 9,17	6 45 5	15 5 48	15	14	11 57	1 1			
M.	14 Valentine	6 37 5	23	♂ ris. 14. Spic. r. 10,2	6 43 5	16	♂ ris. 14	27	morn	1 41			
T.	15 Faustine	6 36 5	24 7 16	♂ rises 4,32	6 44 5	17 7 10	14	10	12 46	2 30			
W.	16 Julianus	6 35 5	25 8 30	♂ Androm. sets 9,50	6 42 5	18 8 24	14	21	1 44	3 32			
T.	17 Constantine	6 34 5	26 9 30	♂ in ♀. Reg. s. 11,55	6 41 5	19 9 35	14	8	2 46	4 11			
F.	18 Concordia	6 33 5	27 10 38	♂ sets 9,31	6 39 5	21 10 38	14	23	3 38	4 55			
S.	19 Susanna	6 32 5	28 11 36	♂ enters ♀	6 38 5	22 11 40	14	7	4 28	5 41			

8) Sexagesima Sunday. Luke 8. Day's length { 10 h. 58 m. South. States. 10 h. 4 m. Middle States.

S.	20 Eucharis	6 31 5	29 morn	♂ ♀ gr. Elong. E.	6 37 5	23 morn	14	21	5 24	6 30			
M.	21 Eleonora	6 30 5	30 12 45	♂ ♀ in Per.	6 35 5	25 12 49	14	5	6 20	7 15			
T.	22 Washing'm	6 29 5	31 1 51	♂ sets 9,30	6 34 5	26 1 35	14	19	7 10	7 57			
W.	23 Serenus	6 28 5	32 2 41	♂ ♀ gr. Elong. E.	6 33 5	27 2 46	14	3	7 44	8 43			
T.	24 St. Matth.	6 27 5	33 3 18	♂ sets 6,10	6 32 5	28 3 21	13	17	8 24	9 41			
F.	25 Victor	6 26 5	34 4 26	♂ ♀ 3. ♀ rises 4,16	6 30 5	30 4 6	13	1	9 18	10 39			
S.	26 Nestor	6 25 5	35 4 52	♂ in per. ♀ a. 10,10	6 29 5	31 4 56	13	14	10 16	11 36			

9) Quinquagesima Sunday. Luke 13. Day's length { 11 h. 12 m. South. States. 11 h. 4 m. Middle States.

S.	27 Leander	6 24 5	36 5 37	♂ sets 9,11	6 28 5	32 5 41	13	28	11 12	12 33			
M.	28 Macarius	6 23 5	37	♂ set 28. Sir. so. 7,54	6 27 5	33	♂ set 13	11	11 58	1 30			

Jewish Festivals and Fasts.—5641—February 26. S. ekolim.

## Moon's Phases.

Southern States.

Middle States.

	D.	M.	H.			D.	M.	H.	
First Quarter	5	7	53	Evening.	First Quarter	5	7	55	Evening
Full Moon	14	1	3	Morning.	Full Moon	14	1	22	Morning
Last Quarter	23	2	9	Afternoon	Last Quarter	23	2	28	Afternoon
New Moon	28	3	11	Morning	New Moon	28	3	31	Morning



## Conjectures of the Weather.

1. 2. fair, 3. snow, 4. 5. 6. cold, 7. 8. 9. variable, 10. 11. cloudy and snow, 12. 13. 4. clear and cold, 15. 16. cloudy, 17. 18. snow, 19. 20. cold, 21. 22. 23. moderate, 24. 25. cloudy, 26. 27. 28. rain and snow.



*Labor rids us of great evils poverty vice and ENNUY.*

**HARD TIMES PUDDING.**—One quart of stale bread, softened with hot water, (measure after it is softened); a small piece of butter, say as large as a walnut;  $\frac{1}{2}$  teaspoon of salt, one teaspoon of cloves,  $\frac{1}{2}$  teaspoon of allspice, 2 teacups nicely-washed currants, one teacup of raisins, handful flour. Mix all together well, (put the flour and currants together before mixing with the bread,) grease a common fluted cake-dish, then flour it well; pour your pudding in the tin and steam for an hour and a quarter.

**TOASTED PIGS' FEET.**—Stew four pigs' feet perfectly tender; if the feet are small, they will require only three hours, but if large, four will not be too long. Take them out of the stewpan most carefully, drain thoroughly, and cover them with some freshly made mustard, pepper and salt to taste, the mustard being laid on rather thickly; then put them in front of a very clear hot fire, and let them toast quickly. If this operation is carried out slowly, the feet will become so tough as to be perfectly uneatable. When they are a rich brown color, serve them on a very hot dish, with a good thick brown gravy. This dish is little known, but is most excellent.

**A CROCHETED WORK-BASKET.**—A novel work-basket can be crocheted of coarse knitting cotton. The work should be shaped upon an earthen dish—a brown baking dish of pretty shape will answer the purpose. Then starch it stiff, and after stretching it upon the dish, place in the oven to bake. When taken from the oven, remove the crochet work from the dish, when it will be found perfectly moulded. Have ready some

shellac, with which varnish the basket, and the effect will be charming. The crochet pattern should be close, except at the edge, where open work should be used. The effect might be heightened by little bows of raw colored ribbon at each end of the basket.

**CEMENT FOR LEATHER.**—A cement for leather is made by mixing ten parts of sulphide of carbon with one of oil of turpentine, and then adding enough guttapercha to make a tough thickly flowing liquid. One essential pre-requisite to a thorough union of the parts consists in freedom of the surfaces to be joined from grease. This may be accomplished by laying a cloth upon them and applying a hot iron for a time. The cement is then applied to both pieces, the surfaces brought in contact and pressure applied until the joint is dry.

**WASH FOR THE MOUTH.**—Dissolve a spoonful of black current jelly in half a cup of hot water, and add two lumps of sugar. Keep it in the mouth as long as possible, but do not swallow it. It will give relief when the tongue is dry or the mouth foul.

**HUSK FRAMES.**—Make your frame of cardboard, the desired size, then take the nicest husks you can find, dampen them, cut lengthwise of the husk pieces about an inch and a half long and three fourths of an inch wide; fold in the shape of a point (the smooth side out), then sew on the edge of your frame; then cut more pieces, about the same size; as four points fold the two ends together and sew on between the two rows of points so as to cover the stitches you have made. They make a very pretty frame for cheap pictures.

W. & D.	Month, Days, &c.	Latitude of Southern States.		Aspects of Planets and other Miscellaneous.	Latitude of Middle States.		Moon Signs.	Moon south.	High Water.
		SUN rises & sets.	MOON r. & s.		SUN rises & sets.	MOON r. & s.			
		h. m. h. m.	h. m. h. m.		h. m. h. m.	h. m. h. m.	s. d.	h. m.	h. m.
T.	1 <i>Shrove T.</i>	6 22 38	7 12	♂ ♀ Stat'y	6 25 35	7 8 13		24 12 50	2 15
W.	2 <i>Ash Wedn.</i>	6 21 39	8 20	♀ sets 9,40	6 24 36	8 16 12		7 1 47	2 58
T.	3 <i>Samuel</i>	6 19 51	9 25	♂ ♀ 2. h. ♀	6 23 37	9 21 12		19 2 35	3 43
F.	4 <i>Veronica</i>	6 18 52	10 33	♂ gr. Hel. Lat. S.	6 21 39	10 30 12		1 3 25	4 31
S.	5 <i>Frederick</i>	6 17 43	11 40	♂ rises 4,0	6 20 40	11 38 12		13 4 14	5 16
<b>10) 1st Sunday in Lent.</b>		<b>Matthew 11.</b>		<b>Day's length</b>		<b>11 h. 28 m. South. States.</b>		<b>11 h. 22 m. Middle States.</b>	
S.	6 <i>Fridolin</i>	6 16 54	morn	♀ in Perihel.	6 19 51	morn 11		25 5 8	6 8
M.	7 <i>Philemon</i>	6 15 45	12 24	♂ 7. h. sets 9,41	6 18 52	12 21 11		7 5 58	6 45
T.	8 <i>Perpedua</i>	6 14 56	1 15	♂ 2. sets 5,52	6 16 54	1 18 11		19 6 47	7 34
W.	9 <i>Emberday</i>	6 13 47	2 14	Rigel sets 11,20	6 15 45	2 16 11		1 7 36	8 19
T.	10 <i>Apollonius</i>	6 11 59	3 12	♂ in Apogee	6 13 47	3 14 10		13 8 23	8 59
F.	11 <i>Ernestus</i>	6 10 50	3 48	♂ ♀ Inferior	6 12 48	3 50 10		25 9 8	9 46
S.	12 <i>Gregory</i>	6 9 51	4 19	Regulus so. 10,39	6 11 49	4 21 10		8 9 52	10 34
<b>11) 2nd Sunday in Lent.</b>		<b>Matth. 15.</b>		<b>Day's length</b>		<b>11 h. 41 m. South. States.</b>		<b>11 h. 35 m. Middle States.</b>	
S.	13 <i>Modesta</i>	6 8 52	4 56	♀ sets 9,48	6 9 51	4 58 10		21 10 36	11 00
M.	14 <i>Zacharia</i>	6 7 53	5 27	♂ rises 3,42	6 8 52	5 29 9		5 11 20	12 16
T.	15 <i>Christoph.</i>	6 6 54	♂ ris.	15th.	6 7 53	♂ ris.		19 morn	1 22
W.	16 <i>Cyprianus</i>	6 5 55	7 41	Orion south 2,6	6 5 55	7 40 9		3 12 40	1 51
T.	17 <i>St. Patrick</i>	6 5 57	8 56	♂ sets 8,33	6 4 56	8 55 9		18 1 36	2 40
F.	18 <i>Anselmus</i>	6 2 58	9 58	h. sets 9,19	6 3 57	9 58 8		3 2 26	3 33
S.	19 <i>Joseph</i>	6 1 59	10 59	7* sets 11,13	6 1 59	10 58 8		18 3 21	4 23
<b>12) 3rd Sunday in Lent.</b>		<b>Luke 11.</b>		<b>Day's length</b>		<b>12 h. 0 m. South. States.</b>		<b>12 h. 0 m. Middle States.</b>	
S.	20 <i>Matrona</i>	6 0 6	11 58	Cent. ♀ D. & N. eq.	6 0 6	0 11 59 8		2 4 18	5 12
M.	21 <i>Benedict</i>	5 59 6	2 morn	Spring commences	5 59 6	1 morn 7		16 5 16	6 6
T.	22 <i>Paulina</i>	5 58 6	3 12 55	22nd. ♀	5 57 6	12 54 7		0 6 14	6 49
W.	23 <i>Everad</i>	5 57 6	4 1 41	♂ Stationary	5 56 6	4 1 40 7		14 7 12	7 38
T.	24 <i>Gabriel</i>	5 56 6	5 2 32	♀ sets 9,40	5 54 6	6 2 31 6		28 8 8	8 27
F.	25 <i>An. B. V. M.</i>	5 54 6	6 3 10	♂ in Perihelion	5 53 6	7 3 8 6		11 9 2	9 20
S.	26 <i>Emanuel</i>	5 53 6	7 3 43	♂ ♀ rises 3,31	5 52 6	8 3 42 6		24 9 54	10 18
<b>13) 4th Sunday in Lent.</b>		<b>John 6.</b>		<b>Day's length</b>		<b>12 h. 16 m. South. States.</b>		<b>12 h. 10 m. Middle States.</b>	
S.	27 <i>Gustavus</i>	5 52 6	8 4 18	♀ gr. Brilliancy	5 51 6	9 4 16 5		7 10 40	11 16
M.	28 <i>Gideon</i>	5 51 6	9 5 4	♀ gr. Hel. Lat. N.	5 49 6	11 5 2 5		20 11 20	12 13
T.	29 <i>Eustacius</i>	5 50 6	10 5	♂ set 29th.	5 48 6	12 5 2 5		3 11 59	1 11
W.	30 <i>Guido</i>	5 49 6	11 7 46	♂ sets 8,10	5 47 6	13 7 49 5		15 12 41	2 4
T.	31 <i>Detlaus</i>	5 48 6	12 8 34	♂ ♀ 2. h. sets 8,48	5 45 6	15 8 37 4		27 1 16	2 46

**Jewish Festivals and Fasts.**—5641—March, 1, and 2. Rosh-Chodesh Adar-Shenie. 15. Parim. 19. Parsoth Poroh. 26. Parsoth Hachodesh. 31. Rosh-Chodesh Nissan.

## Moon's Phases.

### Southern States.

### Middle States.

	D.	H.	M.		D.	M.	H.	
First Quarter.....	7	2	41	Afternoon	First Quarter.....	7	3	1 Afternoon
Full Moon.....	15	5	16	Evening.	Full Moon.....	15	5	55 Evening
Last Quarter.....	22	10	8	Evening.	Last Quarter.....	22	10	28 Evening.
New Moon.....	29	5	11	Evening.	New Moon.....	29	5	51 Evening.



## Conjectures of the Weather.

1. 2. variable, 3. 4. 5. fair, 6. 7. cloudy, 8. 9. cold, 10. 11. 12. clear, 13. 14. variable, 15. 16. snow, 17. 18. 19. very cold, 20. 21. 22 fair, 23. 24. cloudy, 25. rain, 26. 27. rain, 28. 29. 30. cloudy with rain.



*Never trouble trouble till trouble troubles you.*

**SALT WITH NUTS.**—One time, while enjoying a visit from an Englishman, hickory nuts were served in the evening, when my English friend called for salt, stating that he knew of a case of a woman eating heartily of nuts in the evening, who was taken violently ill. The celebrated Dr. Abernethy was sent for, but it was after he had become too fond of his cups, and he was not in a condition to go. He muttered, "Salt! salt!" of which no notice was taken. Next morning he went to that place and she was a corpse. He said had they given her salt it would have relieved her; and if they would allow him to make an examination, he would convince them. On opening the stomach the nuts were found in a mass. He sprinkled salt on this and it immediately dissolved. I have known of a sudden death myself, which appears to have been the effect of the same cause. I generally eat salt with nuts and consider it improves them.

**FOR BOILS.**—The skin of a boiled egg is the most efficacious remedy that can be applied to a boil. Peel it carefully, wet and apply it to the part affected. It will draw off the matter and relieve the soreness in a few hours. Simple but efficacious.

**MOCK CUSTARD PIE.**—For a large pie take three-fourths of a quart of milk, and three somewhat heaped tablespoonfuls of flour. Let the milk come to a boil on the stove, stir in to it the flour dissolved in a little cold milk, a pinch of salt, and sugar enough to sweeten as desired, flavoring slightly with extract of lemon. Cover a plate with crust and bake a few minutes in the oven, pricking it thoroughly to prevent its huffing up; then pour

in the custard and bake until slightly browned. If obliged to remain in the oven long enough to bake all together, the inside will swell, boil over, and nearly all waste.

**REMEDY FOR FROST BITE.**—There is no simpler or better remedy for frost bites than the following: Extract the frost by the application of ice water till the frozen part is pliable, avoiding all artificial heat; then apply a salve made of equal parts of hog's lard and gunpowder, rubbed together until it forms a paste, and very soon the frozen parts will be well.

**CREAM JELLY CAKE.**—Two cups of sugar, one cup of butter, four cups of flour, half-cup of milk, four eggs, three teaspoons of baking-powder. Bake in jelly cake tins.

**OATMEAL TEA FOR INVALIDS.**—This is a good drink in sickness, as it both nourishes and refreshes. Put three tablespoonfuls of meal into a quart jug, with a small pinch of salt. Mix with a little cold water, and then fill up with boiling water, stirring briskly the while. Let it stand to settle, and use either hot or cold. This also makes a capital drink for the harvest or hay field, and the less salt put into it the better.

**GERMAN BISCUIT.**—For a large tin take four cups of sour milk, one teaspoonful of saleratus, one half teaspoonful of salt, and enough flour to make like common biscuit, then roll out until it is about one fourth of an inch thick; now spread butter over it, then sprinkle plenty of sugar over it, and roll it as you would jellycake, then cut off the size of biscuit. Bake in a quick oven.

W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				MOON Signs.	Moon south.		High Water raised.
		SUN rises h. m.	sets h. m.	r. & a. m. h.	MOON m. h.		SUN rises h. m.	sets h. m.	r. & a. m. h.	MOON m. h.		s. d.	h. m.	
F.	1 Theodor	5 47	6 13	9 24	6 2	☽ ☿. ☿ sets 9,31	5 44	6 16	9 27	4 1	☾	9 2	6 3	3 33
S.	2 Theodosia	5 46	6 14	10 10	6 1	☽ rises 3,21	5 43	6 17	10 14	4 1	☾	21	2 58	4 17
14) 5th Sunday in Lent. John 8. Day's length											12 h. 30 m.	South. States.		
											12 h. 28 m.	Middle States.		
S.	3 Ferdinand	5 45	6 15	10 56	7 *	☽ sets 9,48	5 41	6 19	10 59	3 1	☾	3 3	4 8	4 57
M.	4 Ambrose	5 43	6 17	11 43	2	☿ sets 7,54	5 40	6 20	11 46	3 1	☾	15	4 40	5 43
T.	5 Maximus	5 42	6 18	12 30	3	☿ h sets 8,31	5 39	6 21	12 30	3 1	☾	27	5 29	6 31
W.	6 Egesippus	5 41	6 19	12 35	4	☾ 6. ☽ in Apogee	5 38	6 22	12 32	2 1	☾	9	6 16	7 15
T.	7 Aaron	5 40	6 20	1 9	5	☿ gr. Elon. W.	5 37	6 23	1 10	2 1	☾	21	7 3	7 57
F.	8 Celestinus	5 39	6 21	1 49	6	☿ rises 4,50	5 35	6 25	1 48	2 1	☾	3	7 47	8 42
S.	9 Prochorus	5 38	6 22	2 26	7	☿ Sirius sets 10,30	5 34	6 26	2 22	2 1	☾	16	8 31	9 30
15) Palm Sunday. Matthew 21. Day's length											12 h. 46 m.	South. States.		
											12 h. 56 m.	Middle States.		
S.	10 Daniel	5 37	6 23	2 56	8	Orion sets 10,57	5 32	6 28	2 52	1 1	☾	29	9 12	10 15
M.	11 Julius	5 36	6 24	3 26	9	☿ Stationary	5 31	6 29	3 21	1 1	☾	13	9 56	10 59
T.	12 Eustachi's	5 35	6 25	3 57	10	☿ sets 8,40	5 30	6 30	3 50	1 1	☾	27	10 42	11 46
W.	13 Justinus	5 34	6 26	4 27	11	☿ Spica south 11,51	5 28	6 32	4 22	2 1	☾	12	11 30	12 34
T.	14 Maund Th.	5 33	6 27	5 17	12	☿ 14th. ☽ r. 3,10	5 27	6 33	5 17	2 1	☾	27	morn	1 25
F.	15 Good Frd'y	5 32	6 28	8 24	13	☿ ☽ sets 7,2	5 25	6 35	8 30	2 1	☾	12	12 24	2 10
S.	16 Rudolph	5 31	6 29	9 40	14	☿ ☽ sets 7,10	5 24	6 36	9 46	2 1	☾	27	1 32	2 54
16) Easter Sunday. Mark 16. Day's length											13 h. 0 m.	South. States.		
											13 h. 14 m.	Middle States.		
S.	17 Easter S.	5 30	6 30	10 40	15	Rigel sets 8,59	5 23	6 37	10 45	1 1	☾	11	2 33	3 42
M.	18 Easter M.	5 29	6 31	11 41	16	☿ ☽ sets 8,2	5 22	6 38	11 44	1 1	☾	26	3 35	4 31
T.	19 Anicetas	5 28	6 32	morn	17	☽ in Perihelion	5 21	6 39	morn	1 1	☾	10	4 34	5 20
W.	20 Su pitius	5 27	6 33	12 33	18	☾ ☽ enters ☿	5 20	6 40	12 30	1 1	☾	24	5 32	6 0
T.	21 Adularius	5 26	6 34	1 15	19	☾ 21st. ☽ h ☽	5 19	6 41	1 11	2 1	☾	8	6 31	6 41
F.	22 Cajus	5 25	6 35	1 51	20	☽ ☿. h. ☽ ☿ ☽	5 18	6 42	1 47	2 1	☾	21	7 30	7 30
S.	23 St. George	5 24	6 36	2 21	21	Regulus south 7,57	5 17	6 43	2 16	2 1	☾	4	8 34	8 26
17) 1st Sunday after Easter. John 20. Day's length											13 h. 14 m.	South. States.		
											13 h. 30 m.	Middle States.		
S.	24 Albertus	5 23	6 37	2 50	22	☽ ☽. ☽ rises 2,52	5 15	6 45	2 44	2 1	☾	17	9 28	9 27
M.	25 St. Mark.	5 22	6 38	3 14	23	Sirius sets 9,39	5 14	6 46	3 8	2 1	☾	0	10 10	10 28
T.	26 Cletus	5 21	6 39	3 46	24	Orion sets 8,58	5 13	6 47	3 36	2 1	☾	12	10 50	11 29
W.	27 Anastasius	5 20	6 40	4 16	25	☿ gr. Hel. Lat. S.	5 12	6 48	4 10	2 1	☾	24	11 28	12 28
T.	28 Vitalis	5 19	6 40	5 17	26	☽ 28th ☽ ☽ ☽ ☽	5 10	6 50	5 17	3 1	☾	6	11 59	1 28
F.	29 Sybilla	5 18	6 43	8 8	27	☽ Antares r. 9,29	5 9	6 52	8 18	3 1	☾	18	12 48	2 28
S.	30 Eutropius	5 17	6 43	9 9	28	Procyon sets 11,18	5 8	6 51	9 12	3 1	☾	0	1 39	3 29

Jewish Festivals and Fasts.—5641—April 9. Sabbath Hagadol. 14. and 15. First Days  
Pesach. 20. and 21. Last Days Pesach. 29. and 30. Rosh-Chodesh Ijar.

## Moon's Phases.

Southern States.

Middle States.

	D.	H.	M.			D.	H.	M.	
First Quarter.....	6	10	33	Forenoon	First Quarter.....	6	10	33	Forenoon
Full Moon.....	14	6	38	Morning	Full Moon.....	14	6	38	Morning
Last Quarter.....	21	4	16	Morning	Last Quarter.....	21	4	16	Morning
New Moon.....	27	8	3	Morning	New Moon.....	27	8	3	Morning

## Conjectures of the Weather.

1. 2. 3. fair, 4. 5. showers, 6. 7. 8. fair, 9. 10. 11. cloudy, 12. 13. thunder showers, 14. 15. 16. fair, 17. 18. 19. clear, 20. 21. showers, 22. 23. 24. fair, 25. 26. thunder showers, 27. 28. cloudy, 29. 30. clear.



*Do not meddle with business you know nothing of.*

**CURE FOR WARTS.**—Take good indigo and soak it in water; pare away the surface of the wart so as to cause the blood to flow; wipe off the blood and drop the indigo water upon it. Very large ones may require a second application. The indigo produces no pain. — Take ashes made from burnt willow bark, mix with sweet cider, and apply several times, and they will soon disappear. — Use a strong solution of alum several times a day, and let it dry on. If that does not cure, use sal soda in the same way.

**ITALIAN METHOD WITH DIPHTHERIA** —The two methods of treating diphtheria, with chlorate of potash and hydrate chloral, have been combined by Dr. Cesare Ciattaglia of Rome, and, as he claims, with remarkable success. He dissolves a drachm of hydrate of chloral in five drachms of glycerine, and applies it to the false membranes three or four times a day, by means of a camel's-hair brush. Of the chlorate of potash he gives from two and a half to four drachms a day, dissolved in four and a half ounces of water, to children of from three to six years, and an ounce to adults. With these medicines he always combines a tonic and restorative diet.

**APPLE BUTTER MAKING.**—**TIME AND LABOR SAVED.** — Take nine gallons of cider, boil down to three gallons; then add to the boiling cider about three gallons of apples that have been pared and quartered; boil rapidly for about two hours without ceasing, to prevent the apples from sinking. By this time they are well reduced and will begin to sink; thus far no stirring has been done, but must be commenced as soon as the apples begin

to sink or they will scorch, Spice to suit taste. Stir without ceasing until it is reduced to a thick, smooth pulp, which will take about half an hour. I have kept apple butter made in this way perfectly good at two years old, without sealing, and it is as good, if not a better article than that made in the usual way. Many housekeepers will be astonished at the idea of apple butter and only half an hour's stirring, when they have been in the habit of being over a hot fire all day.

**CROUP.**—Croup requires prompt and vigorous treatment, or it may speedily prove fatal. On this account no mother ought ever to be without ipecacuanha wine in the house. Directly the metallic cough peculiar to the complaint is heard, give the child a teaspoonful every ten minutes till he vomits freely. He is then safe until medical aid can be procured. He should be kept in a warm room two or three days, and the simple cough medicine recommended for a child should be given him. As ipecacuanha quickly deteriorates in quality, a fresh supply should be obtained every three months. As long as the wine is clear, it is good; when it is thick, it is of no use.

**BREAKFAST RELISH.** — To one well beaten egg add one spoonful of sweet milk, and fry in a buttered spider, rolling up as it cooks. They look much better cooked separately, and are very nice. Season when done.

**DIGESTIBILITY OF MEATS.**—The digestibility of different meats is according to the order in which they are here placed: First, mutton, then feathered fowl, venison, lamb, and beef last.



W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Moon Signs.	Moon south.			High Water.
		SUN	MOON	rises	sets		SUN	MOON	rises	sets		s. d.	h. m.	h. m.	
		m. h.	m. h.	m. h.	m. h.		m. h.	m. h.	m. h.	m. h.					
18)	2d Sunday after Easter	John 10.				Day's length	13 h. 28 m.	13 h. 46 m.	South. States.			Middle States.			
S.	1 Phil. & Jac	5 16 7	6 9 48	♂ rises 2,38	♂	5 76 53	9 56 3	♂	12 2 30	4 30					
M.	2 Sigismund	5 15 7	6 10 40	♂ & gr. Hel. Lat. N.	♂	5 66 54	10 47 3	♂	24 3 19	5 16					
T.	3 In. of Cross.	5 14 7	7 11 21	♂ ♀ O Inferior	♂	5 56 55	11 28 3	♂	6 4 10	5 48					
W.	4 Florianus	5 14 7	7 11 55	♂ in Apogee	♂	5 46 56	11 59 3	♂	18 4 57	6 36					
T.	5 Godard	5 13 7	8 morn	7* sets 8,16	♂	5 36 57	morn 3	♂	0 5 41	7 14					
F.	6 Ageus	5 12 7	8 12 36	♂ 6th. ♂ & ♀	♂	5 26 58	12 32 4	♂	12 6 25	8 6					
S.	7 Domicilla	5 11 7	9 1 9	♂ Spica so. 10,20	♂	5 16 59	1 4 4	♂	25 7 7	8 49					
19)	3d Sunday after Easter.	John 16.				Day's length	13 h. 40 m.	14 h. 0 m.	South. States.			Middle States.			
S.	8 Stanislaus	5 10 7	9 1 40	Aldebaran sets 8,22	♂	4 07 0	1 32 4	♂	8 7 50	9 31					
M.	9 Job	5 10 7	9 2 12	Sirius sets 8,32	♂	4 59 7	1 2 2	♂	21 8 34	10 13					
T.	10 Gordianus	5 9 7	9 2 43	Librae so. th 8,32	♂	4 58 7	2 2 32	♂	5 9 18	10 56					
W.	11 Mamertus	5 8 7	10 3 11	Orion sets 9,4	♂	4 57 7	3 3 4	♂	20 10 18	11 42					
T.	12 Pancratius	5 7 7	10 3 44	Procyon sets 10,34	♂	4 56 7	4 3 35	♂	5 11 16	12 33					
F.	13 Servatius	5 6 7	10 3 14	♂ ris. 13. ♂ ris. 2,18	♂	4 55 7	5 3 18	♂	20 morn	1 15					
S.	14 Christian	5 5 7	1 8 20	♂ Aret. so. 10,42	♂	4 53 7	6 8 29	♂	5 12 30	2 5					
20)	4th Sunday after Easter.	John 16.				Day's length	13 h. 50 m.	14 h. 14 m.	South. States.			Middle States.			
S.	15 Sophia	5 5 7	10 9 19	♂. ♀ rises 3,14	♂	4 54 7	7 9 27	♂	20 1 36	2 57					
M.	16 Peregrin	5 4 7	10 10 16	♂ in Perihelion	♂	4 52 7	8 10 24	♂	5 2 46	3 45					
T.	17 Jodocus	5 3 7	10 11 6	♂ Stationary	♂	4 51 7	9 11 14	♂	20 3 48	4 31					
W.	18 Liborius	5 2 7	11 11 45	Spica south 9,38	♂	4 50 7	10 11 49	♂	4 4 54	5 14					
T.	19 Potentian	5 2 7	11 morn	Sir. sets 7,58	♂	4 50 7	10 morn 4	♂	18 5 45	6 2					
F.	20 Torpetus	5 1 7	11 12 28	♂ 20. ♀ in Perih.	♂	4 49 7	11 12 24	♂	1 6 38	6 44					
S.	21 Prudence	5 1 7	12 12 59	♂ enters II	♂	4 48 7	12 12 52	♂	14 7 25	7 32					
21)	5th Sunday after Easter.	John 16.				Day's length	14 h. 0 m.	14 h. 26 m.	South. States.			Middle States.			
S.	22 Helena	5 0 7	11 1 28	♂ Stationary	♂	4 47 7	13 1 16	♂	27 8 14	8 30					
M.	23 Desiderius	4 59 7	11 1 53	♂ ♀. ♂ in ♄	♂	4 46 7	14 1 45	♂	9 9 2	9 28					
T.	24 Johanna	4 58 7	11 2 18	♂ rises 2,59	♂	4 46 7	14 2 10	♂	21 9 50	10 27					
W.	25 Beda	4 58 7	10 2 56	♂ ♀ ♀. ♀	♂	4 45 7	15 2 49	♂	10 34	11 26					
T.	26 Urbanus	4 57 7	10 3 31	♂ in Perihel.	♂	4 44 7	16 3 22	♂	18 11 16	12 25					
F.	27 Florence	4 57 7	10 3 10	♂ 27. ♂ ris. 1,56	♂	4 43 7	17 3 27	♂	27 11 56	1 12					
S.	28 William	4 56 7	10 3 8	♂ ♀ ♀. ♀ rises 2,50	♂	4 43 7	17 8 20	♂	9 12 39	1 53					
22)	6th Sunday after Easter.	John 15.				Day's length	14 h. 5 m.	14 h. 36 m.	South. States.			Middle States.			
M.	29 Maximil'n	4 56 7	10 8 00	Spica south 8,54	♂	4 42 7	18 8 59	♂	21 1 18	2 41					
T.	30 Ascens. D.	4 55 7	10 9 00	♂ gr. Hel. Lat. N.	♂	4 41 7	19 9 35	♂	3 2 6	3 30					
W.	31 Manilius	4 55 7	10 10 2	Arctur south 9,38	♂	4 41 7	19 10 11	♂	15 2 52	4 14					

Jewish Festivals and Fasts.—5641—May. 17. Lac-Beomor. 29. Rosh-Chodesh Swan.

## Moon's Phases.

Southern States.

	D.	M.	H.	
First Quarter.....	6	5	23	Morning.
Full Moon.....	13	5	2	Afternoon
Last Quarter.....	20	9	45	Forenoon.
New Moon.....	27	6	14	Evening.

Middle States.

	D.	M.	H.	
First Quarter.....	6	5	43	Morning.
Full Moon.....	13	5	23	Afternoon
Last Quarter.....	20	10	8	Forenoon.
New Moon.....	27	6	34	Evening.

## Conjectures of the Weather.

1. 2. clear, 3. 4. showers, 5. 6. 7. clear, 8. 9. warm, 10. 11. thunder, 12. 13. rain, 14. 15. 16. fair, 17. 18. 19. cloudy, 20. 21. 22. fair, 23. 24. thunder-showers, 25. 26. 27. 28. clear, 29. 30. 31. showers.

**TO CLEAN PAINT.** — Whiting and clean warm water will clean white paint better than anything we know of. No soap need be used. Dip the wet cloth in dry whiting, and it will clean the paint without removing it as soap is apt to do.

**JEWELRY BASKET.** — Buy any kind of a small fancy basket you like; crochet a mat just the size of the bottom of the basket, inside, which you must sew in neatly. Trim the edge of the basket with bows of ribbon the color of the mat, or with chenille cord. As a companion to the jewelry basket, fill one just like it with curled hair, crochet a covering of worsted like that used for the mat in the other, trim the edge and handle of the same with bows and ribbon of chenille cord, and use for a hairpin basket.

**HINTS TO HOUSEKEEPERS.** — The test of a housekeeper's taste and refinement is her table. The linen, though coarse in texture, can always be fresh and white; the silver and glass shining; the dishes uniform and orderly in their arrangement, and the snowy cloth protected from any chance soil or stain by mats of straw or crochet-work. The atmosphere of the breakfast room should be cheery, and good temper and inspiring talk should wait upon appetite. The morning's food should be such as will leave the faculties at their best — light, nutritious, and inviting; and its provisions should be abundant, but not disorderly. Have hot plates sent to the table with the hot meat, and cold plates placed upon the side board, or side table, with any cold meat which is to be used; this should be sliced as it is required for use. A box of mould in a kitchen window makes a



*He that will be angry for anything will be angry for nothing.*

nice garden for raising the herbs which give such variety and flavor to any dish into which they enter. Hot rolls and biscuits should be served well covered with a napkin. Dry toast should be sent to the table the instant it is made. Buttered toast should be set into the oven for about five minutes to render it crisp. A small piece of sponge tied upon a rod, or a flat brush, will serve nicely to grease pans or plates with. Rub your griddle with salt before you grease it, and your cakes will not stick.

**IMPORTANCE OF AIRING BEDS.** — The desire of an energetic housekeeper to have her work completed at an early hour in the morning causes her to leave one of the most important items undone. The most effectual purifying of bed and bed-clothes cannot take place if no time is allowed for the free circulation of pure air to remove all human impurities which have collected during the hours of slumber. At least two or three hours should be allowed for the complete removal of atoms of insensible perspiration which are absorbed by the bed. Every day this airing should be done, and occasionally bedding constantly used should be carried into the open air, and, when practicable, left exposed to the sun and wind for half a day.

**SNOW SPONGE CAKE.** — One cupful of flour, a little heated; one and one-half cupfuls sugar; two teaspoonfuls cream tartar, mixed with flour (no soda) whites of ten eggs. This makes a very white, beautiful cake.

**CREAM PIE.** — One pint sweet cream, the whites of two eggs, well beaten; sweeten to the taste with pulverized sugar. One crust.



W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				☾ East.	Moon Signs.	Moon south.			High. Water Pauid.
		SUN rises & sets.	MOON r. & s.	h. m.	h. m.		SUN rises & sets.	MOON r. & s.	h. m.	h. m.			s. d.	h. m.	h. m.	
W.	1 Nicodem.	4 54	7	6 10 40	☽ in Apogee	4 40	7	20 10 50	2	♈	27	3 36	5 4			
T.	2 Marcellus	4 54	7	6 11 16	Arctur south 9,27	4 40	7	20 11 21	2	♈	9	4 20	4 20			
F.	3 Erasmus	4 53	7	7 11 54	☾ Spica sou. 8,31	4 39	7	21 11 58	2	♈	21	5 2	6 31			
S.	4 Darius	4 53	7	7 morn	☾ 4 Libr.s. 10,16	4 39	7	21 morn	2	♈	4	5 44	7 15			
23) Whit Sunday John 14. Day's length { 14 h. m. South. 16 States. 14 h. m. Middle 14 States.																
S.	5 Bonifacius	4 52	7	8 12 22	♂ ♀ h. δ rises 1,32	4 38	7	22 12 18	2	♈	17	4 26	7 55			
M.	6 Whit Sun.	4 52	7	8 12 50	h rises 2,4	4 38	7	22 12 46	2	♈	0	7 11	8 42			
T.	7 Whit Mon.	4 51	7	9 1 31	Regulus sets 11,42	4 38	7	22 1 20	1	♈	14	7 58	9 22			
W.	8 Lucretia	4 51	7	9 2 10	♀ gr. Brilliancy	4 37	7	23 1 57	1	♈	28	8 46	10 10			
T.	9 Emberday	4 51	7	9 2 35	Procyon sets 8,41	4 37	7	23 2 24	1	♈	13	9 41	10 52			
F.	10 Barnimus	4 51	7	9 3 10	♀ rises 2,24	4 37	7	24 2 59	1	♈	28	10 40	11 40			
S.	11 Flavius	4 50	7	10 3 49	☾ Antar.south 1,12	4 36	7	24 3 39	1	♈	13	11 39	12 36			
24) Trinity Sunday. John 3. Day's length { 14 h. m. 48 South. States. 14 h. m. 20 Middle States.																
S.	12 Barnabas	4 50	7	10 8 12	☽ ris. ☾ ecl. vis	4 36	7	24 9 18	1	♈	28	morn	1 31			
M.	13 Basilides	4 50	7	10 8 50	☽ in Perhel.	4 36	7	24 9 1	1	♈	13	12 44	2 20			
T.	14 Tobias	4 50	7	10 9 31	♂ rises 1,11	4 35	7	25 9 42	1	☼ Sun slow.	28	1 58	3 11			
W.	15 Heliseus	4 50	7	10 10 05	h rises 1,38	4 35	7	25 10 17	1	☼	12	3 12	3 56			
T.	16 Vitus	4 50	7	10 10 38	Arctur south 8,32	4 35	7	25 10 49	1	☼	26	4 26	4 42			
F.	17 Corpus Ch.	4 50	7	10 11 05	☾ Spica sets 1,1	4 35	7	25 11 15	1	☼	10	5 24	5 31			
S.	18 St. Alban	4 49	7	11 11 36	☾ 18. Alt s. 11,58	4 35	7	25 11 42	1	☼	23	6 12	6 14			
25) 1st Sunday after Trinity. Luke 16. Day's length { 14 h. 22 m. South. States. 14 h. 50 m. Middl. States.																
S.	19 Arnolphus	4 49	7	11 morn	♂ ♀ 21. ♀ sets 8,10	4 35	7	25 11 57	1	☼	6	6 59	6 49			
M.	20 Gervasius	4 49	7	11 12 15	♀ gr. E'on. East	4 35	7	25 12 10	1	☼	18	7 46	7 30			
T.	21 Serverius	4 48	7	12 12 46	☾ ent. ☽ Long.day	4 34	7	26 12 41	1	☼	0	8 36	8 34			
W.	22 Raphael	4 49	7	11 1 19	Summer commenc.	4 35	7	25 1 10	1	☼	12	9 17	6 98			
T.	23 Achatius	4 49	7	11 1 54	♀ rises 1,50	4 35	7	25 1 43	2	☼	24	9 57	10 27			
F.	24 Agrippina	4 49	7	11 2 34	♂ rises 12,46	4 35	7	25 2 24	2	☼	6	10 40	11 25			
S.	25 John Bapt.	4 50	7	10 3 17	☽. h rises 1,5	4 35	7	25 3 6	2	☼	18	11 20	12 23			
26) 2nd Sunday after Trinity. Luke 14. Day's length { 14 h. 50 m. South. States. 14 h. 20 m. Middle States.																
S.	26 Elogius	4 50	7	10 7 54	☽ 26. ♀ in Ap. ☾	4 35	7	25 morn	2	☼	0	11 59	1 21			
M.	27 Jeremiah	4 50	7	10 8 38	☽ rises 1,4	4 35	7	25 8 4	3	☼	12	12 44	2 11			
T.	28 7 Sleepers	4 50	7	10 8 38	☽ in Apog. ♂ ☽ ♀	4 35	7	25 8 49	3	☼	24	1 31	2 56			
W.	29 St. Peter	4 50	7	10 9 8	Wega south 12,1	4 36	7	24 9 19	3	☼	5	2 15	3 43			
T.	30 Lucian	4 50	7	10 9 40	Spica sets 12,6	4 36	7	24 9 49	3	☼	13	2 58	4 31			

Jewish Festivals and Fasts.—5641—June 3. and 4. Shebuoth 27. and 28. Rosh-Chodesh Tamus.

## Moon's Phases.

Southern States.

Middle States.

	D.	H.	M.			D.	H.	M.	
First Quarter	12	1	58	Evening	First Quarter	12	1	58	Evening
Full Moon	12	1	58	Morning	Full Moon	12	1	58	Morning
Last Quarter	15	8	53	After'n	Last Quarter	15	11	18	After'n
New Moon	26	8	42	Morning	New Moon	26	9	1	Morning



# HOUSEKEEPER'S ALMANAC.

## Conjectures of the Weather.

1. 2. 3. clear, 4. 5. warm, thunder-showers  
6. 7. variable, 8. 9. warm, 10. 11. thunder, 12.  
13. rain, 14. 15. 16. fair, 17. 18. 19. cloudy, 20.  
21. 22. fair, 23. 24. thunder-showers, 25. 26. 27.  
28. clear, 29. 30.



*He who labors for mankind has already begun his immortality.*

**HOW TO PREVENT RHEUMATISM.**—Put away the sheets and the counterpane, and sleep in blankets, under and over, and no counterpane till. The sheets and the counterpane do a great deal of mischief. The cotton keeps the sour heat and perspiration from the body in the bed, and so you breathe poisoned air all night, summer and winter, and that poisoned air makes your rheumatism ten times worse. If you were in blankets they would not absorb the perspiration; it would pass through from one to the other; but in cotton, if it absorbs it—I had better say soaks into it—there it remains cold or hot or clammy.

**USEFUL IF NOT NEW.**—The following simple rules for preserving health and promoting personal comfort, if not new to some of our readers, are none the less important to every one: The object of brushing teeth is to remove the destructive articles of food which by their decomposition generate decay. To neutralize the acid resulting from this chemical change is the object of dentifrices. A stiff brush should be used after every meal, and a thread of silk floss or India rubber passed through between the teeth to remove particles of food. Kissing the mouth in lime water neutralizes the acid. Living and sleeping in a room in which the sun never enters is a slow form of suicide. A sun bath is the most refreshing and life giving bath that can possibly be taken. Always keep the feet warm, and thus avoid colds. To this end, never sit in damp shoes or wear foot coverings fitting and pressing closely. The best time to eat fruits is half an hour before breakfast. A full bath should not be taken less than three hours after a

meal. Never drink cold water before bathing. Do not take a cold bath when tired. Keep a box of powdered starch on the washstand, and, after washing, rub a pinch over the hands. It will prevent chapping. If feeling cold before going to bed, exercise; do not roast over a fire.

**JOHNNY CAKE.**—Two eggs, one-half cup of sugar, one-half cup of butter, one quart sour milk, one teaspoonful of soda, one teaspoonful of salt and enough corn meal to make a thin batter.

**DRIED APPLE JELLY.**—To one quart of apples put four quarts of water; let them stand all night; boil till the goodness is out of the apples; add a pint of sugar to every quart of juice, and boil till it comes to a jelly.

**FRIED CAKES.**—One egg, one and a half cups sugar, one cup sour cream, one cup buttermilk, one even teaspoonful salt, nutmeg seasoning. Mix soft and fry a light brown in hot lard. Very nice, indeed.

**WHEAT PANCAKES.**—One quart of sweet milk, three well beaten eggs, a small piece of compressed yeast, half teaspoonful of salt. Stir in flour enough to make a batter, not too stiff; let rise, and bake with a well reased griddle.

**FRUIT CAKE.**—One pound each of butter, sugar, flour and citron; ten eggs, two pounds of currants, well washed and dried, four pounds of seedless raisins, one tablespoonful each of ground mace, cloves and cinnamon, two nutmegs, one gill of brandy. This makes two nice loaves. Bake slowly two or three hours.

W. & D.	Month, Days, &c.	Latitude of Southern States.			Aspects of Planets and other Miscellanies.	Latitude of Middle States.			MOON	MOON	Moon Signs.	Moon south		High Water Pullat.
		SUN	MOON			SUN	MOON					s. d.	h. m.	
F.	1 Theobald	4 50 7	10 10 11	☉ in Apogee	☾	4 36 7	24 10 21	3	☾	☾	1	8 41	5 13	
S.	2 <i>Visit V. M.</i>	4 51 7	9 10 39	☿ rises 1,49		4 37 7	23 10 4	4	☾	☾	14	4 22	5 56	
27) 3rd Sunday after Trinity. Luke 15. Day's length										{ 14 h. 18 m. South. States. 14 h. 46 m. Middle States.				
S.	3 Cornelius	4 51 7	9 10 10	☿ Stationary		4 37 7	23 11 17	4	☾	☾	27	5 6	6 4	
M.	4 <i>Independ.</i>	4 51 7	9 11 50	☾ 1. ☿ rises 12,22	☾	4 37 7	23 11 54	4	☾	☾	10	5 49	7 32	
T.	5 Demetrius	4 51 7	9 morn	☿ rises 12,45	☾	4 37 7	23 morn	4	☾	☾	24	6 36	8 18	
W.	6 John Huss	4 52 7	8 12 34	☿ 2. ☿ ris. 12,51	☾	4 38 7	22 12 29	4	☾	☾	8	7 26	9 8	
T.	7 Edelburga	4 52 7	8 1 4	Wega south 11,22	☾	4 38 7	22 12 59	5	☾	☾	22	8 20	9 52	
F.	8 Aquilla	4 52 7	8 1 45	Ur. gr. Hel. L.W.	☾	4 39 7	21 1 40	5	☾	☾	7	9 19	10 43	
S.	9 Zeno	4 53 7	7 2 44	☿ Antar. south 9,8	☾	4 39 7	21 2 36	5	☾	☾	22	10 22	11 30	
28) 4th Sunday after Trinity. Luke 6. Day's length										{ 13 h. 14 m. South. States. 13 h. 40 m. Middle States.				
S.	10 J. Calvin B.	4 53 7	7 2 28	☿ Arc. sets 2,2	☾	4 40 7	20 3 18	5	☾	☾	7	11 26	12 26	
M.	11 Pius	4 54 7	6 3 18	☿ 11. ☿ in Per.	☾	4 40 7	20 3 18	5	☾	☾	22	morn	1 22	
T.	12 Henry	4 54 7	6 7 58	☿ gr. Elong. L. W.	☾	4 41 7	19 8 8	5	☾	☾	7	12 27	2 12	
W.	13 Margareth	4 55 7	5 8 36	☿ rises 1,35	☾	4 41 7	19 8 44	5	☾	☾	21	1 23	2 50	
T.	14 Bonavent	4 56 7	4 9 6	☿ rises 12,10	☾	4 42 7	18 9 14	5	☾	☾	5	2 22	3 29	
F.	15 <i>Apostles' d.</i>	4 56 7	4 9 44	☿ rises 12,14	☾	4 43 7	17 9 42	6	☾	☾	18	3 16	4 26	
S.	16 Hilary	4 57 7	3 10 4	☿ rises 12,10	☾	4 43 7	17 10 10	6	☾	☾	2	4 18	5 10	
29) 5th Sunday after Trinity. Luke 5. Day's length										{ 14 h. 6 m. South. States. 14 h. 32 m. Middle States.				
S.	17 Alexius	4 57 7	3 10 31	☿ ☿ ☿ Infer'r	☾	4 44 7	16 10 38	6	☾	☾	15	5 24	5 56	
M.	18 Maternus	4 58 7	2 11 2	☿ 18. Dog days	☾	4 45 7	15 11 7	6	☾	☾	27	6 32	6 41	
T.	19 Ruffina	4 58 7	2 11 36	☿ gr. Hel. S. [begin	☾	4 46 7	14 11 40	6	☾	☾	9	7 24	7 32	
W.	20 Elijah	4 59 7	1 morn	☿ ☿ ☿	☾	4 46 7	14 morn	6	☾	☾	21	8 14	8 15	
T.	21 Praxedes	5 0 7	0 12 22	☿ ☿ ☿ rises 1,1	☾	4 47 7	13 12 19	6	☾	☾	3	8 58	8 56	
F.	22 <i>Mar. Magd</i>	5 1 59	1 6 3	☿ ☿ ☿ rises 11,56	☾	4 48 7	12 1 1	6	☾	☾	18	9 40	9 44	
S.	23 Apolinarie	5 1 59	1 50 3	☿ ☿ enters ☿	☾	4 49 7	11 1 43	6	☾	☾	27	10 20	10 40	
30) 6th Sunday after Trinity. Matth. 5. Day's length										{ 13 h. 56 m. South. States. 14 h. 20 m. Middle States.				
S.	24 Christiana	5 2 58	2 47 3	☿ gr. Hel. Lat. S.	☾	4 50 7	10 2 40	6	☾	☾	9	10 58	11 38	
M.	25 <i>St. James</i>	5 5 58	2 46 3	☿ rises 11,31	☾	4 51 7	9 3 38	6	☾	☾	21	11 39	12 35	
T.	26 <i>St. Anne</i>	5 3 57	2 set	☿ 26. ☿ in Apo.	☾	4 52 7	8 3 27	6	☾	☾	3	12 10	1 32	
W.	27 Martha	5 4 56	7 43 3	☿ Stationary	☾	4 52 7	8 7 50	6	☾	☾	15	12 52	2 21	
T.	28 Pantaleon	5 4 56	8 6 3	☿ rises 11,46	☾	4 53 7	7 8 10	6	☾	☾	28	1 40	3 11	
F.	29 Beatrix	5 5 55	8 35 3	☿ rises 11,39	☾	4 54 7	6 8 41	6	☾	☾	11	2 22	3 55	
S.	30 Upton	5 6 54	9 3 7	* rises 11,34	☾	4 55 7	5 9 8	6	☾	☾	11	3 6	4 43	
31) 7th Sunday after Trinity. Mark. 8. Day's length										{ 14 h. 8 m. South. States. 13 h. 48 m. Middle States.				
S.	31 Germanus	5 7 53	9 35 3	Altair south	☾	4 56 7	4 9 41	6	☾	☾	7	3 48	5 31	

Jewish Festivals and Fasts.—5641—July 14. Shvoh esor Betamus. 27. Rosh-Chodesh Ab.

Southern States.					Moon's Phases.					Middle States.				
	D.	H.	M.								D.	H.	M.	
First Quarter.....	4	11	55	Aftern'a	First Quarter.....	4	13	15	Aftern'a	First Quarter.....	4	13	15	Aftern'a
Full Moon.....	11	6	53	Morning	Full Moon.....	11	9	13	Morning	Full Moon.....	11	9	13	Morning
Last Quarter.....	18	12	19	Morning	Last Quarter.....	18	13	33	Morning	Last Quarter.....	18	13	33	Morning
New Moon.....	25	11	53	Evening	New Moon.....	25	16	18	Morning	New Moon.....	25	16	18	Morning

## Conjectures of the Weather.

1. 2. warm, 3. 4. warmest days, 5. thunder, 6. 7. 8. fair, 9. 10. showers, 11. 12. 13. fair, 14. 15. 16. clear, 17. 18. 19. showers, 20. cloudy, 21. 22. 23. fair, 24. 25. thunder-showers, 26. 27. 28. clear, 29. 30. sultry, 31. thunder-showers.



*Prejudice squints when it looks, and lies when it talks.*

**CUP CAKE.**—One cup of white sugar, one-half cup of butter, two eggs, two cups of flour, one teaspoonful cream tartar, half teaspoonful soda, half cup of milk. Beat the butter and sugar together, and the eggs separately.

**CRANBERRY SAUCE.**—I usually “plump” the cranberries before stewing by pouring boiling water over them and letting them stand until the water is cold. For one quart of berries I allow one pint each of water and sugar. After adding the water, which should be hot, let it boil twenty minutes; then add the sugar and boil ten or fifteen minutes longer. Stir the berries often, mashing evenly. When done, the sauce may be strained into a mold or bowl, and when cold, cut and served in slices, or poured into a sauce-dish and served the commoner way.

**APPLE JELLY.**—Core and cut out all bad spots from the apples, then add very little water, and stew as for apple sauce; when done, put into a bag and hang up to drain; when cold enough squeeze gently; be careful not to get the pulp through. To a pint of juice add a pound of sugar; boil twenty minutes and it is done.

**COOKING SAUER-KRAUT.**—Some families prefer corned-beef to cook with sauerkraut; but most people, our family among the number, prefer pickled pork—and a piece of the chine at that. The kraut should be well-washed in cold water before putting on to boil, and should then cook by itself until tender. Meantime the pork should be boiled by itself, giving twenty minutes to each pound; then add the sauer-kraut to the pork

pot, leaving the liquid in both, and giving a good boil together, say from ten to fifteen minutes, to complete it. When the kraut is well-made—and Savoy drumhead cabbage always makes the best—it is an excellent dish, nutritious and wholesome. If sufficient is left over until the following day, and thoroughly warmed up, it is better than if eaten directly after cooking. Some people, I know, regard it as very coarse food, but I have seen very refined city ladies, visiting in our family, who became very fond of it, though I doubt if they told their friends anything about their vulgarity, which I shall take the first opportunity to do.

**PLAIN FRUIT CAKE.**—Three eggs, two and one half cups of sugar, one cup of butter, one cup of milk, one cup of raisins, one cup of currants; one tablespoonful of soda in the milk, two teaspoonfuls of cream of tartar in four cups of flour.

**A DAINTY DISH.**—Take pieces of cold meats of any kind, chop fine, season with pepper and salt, just a little onion; break over the meat three eggs; add a small piece of butter; stir all together, pour it upon nicely buttered toast; serve hot; garnish with parsley.

**CRUST FOR MEAT PIES.**—One quart of sifted flour, three teaspoonfuls of good fine lard, well chopped in, two and one half cupfuls of sweet milk, one teaspoonful of soda, wet with a little hot water and mix it with the milk; two teaspoonfuls of cream tartar, sifted into the dry flour; a little salt; work quickly, and not make very stiff.



W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Moon Signs.	Moon south		High Water
		SUN	MOON	rises & sets.	r. & s. h. m.		SUN	MOON	rises & sets.	r. & s. h. m.		s. d.	h. m.	
M.	1 <i>Lammas d.</i>	5 7	53 10	6	☾ rises 1,41	☾	5 57	3 10	11	6	♊	21	4 31	6 17
T.	2 Stephen	5 8	52 10	42	☾ 2. h rises 11,0	☾	5 58	2 10	47	6	♊	5	5 18	7 7
W.	3 Augustus	5 9	51 11	17	Sirius rises 4,34	☾	5 59	1 11	21	6	♊	18	6 11	7 57
T.	4 Dominick	5 10	50	morn	☐ ☉ 2. ris. 11,11	☾	5 07	0	morn	6	♊	8	7 6	8 44
F.	5 Oswald	5 11	49 12	4	☿ rises 4,16	☾	5 16	59	12	1	6	17	8 4	9 30
S.	6 <i>An. of Chr.</i>	5 12	48	1 7	☿ gr. Elon. W. ☾	☾	5 26	58	1 4	6	♊	2	9 6	10 29

32) 8th Sunday after Trinity. Matth. 7. Day's length { 13 h. 34 m. South. States. 12 h. 54 m. Middle States.

S.	7 Godfrey	5 13	47	2 17	♂ rises 11,26	☾	5 36	57	2 12	5	♊	16	10	8 11 24
M.	8 Emily	5 13	47	2 31	☾ ☐ Neptune ☉	☾	5 46	46	3 25	5	♊	11	8 12	20
T.	9 Ericus	5 14	46	☾ ris.	☉ 9. in Per.	☾	5 56	55	☾ ris.	5	♊	15	morn	1 16
W.	10 St. Lawr.	5 15	45	7 6	☿ rises 1,43	☾	5 66	54	7 12	5	♊	29	12 14	1 52
T.	11 Titus	5 16	44	7 36	* rises 10,50	☾	5 76	53	7 42	5	♊	13	1 26	2 40
F.	12 Clara	5 17	43	8 3	Wega south 9,5	☾	5 96	51	8 9	5	♊	26	2 38	3 31
S.	13 Hildebert	5 18	42	8 35	Orion rises 1,52	☾	5 106	50	8 40	5	♊	10	3 36	4 16

33) 9th Sunday after Trinity. Luke 16. Day's length { 13 h. 23 m. South. States. 13 h. 38 m. Middle States.

S.	14 Eusebia	5 19	41	9 4	☿ rises 10,40	☾	5 116	49	9 9	4	♊	23	4 29	4 56
M.	15 <i>Asc. V. M.</i>	5 20	40	9 41	☾ h rises 10,19	☾	5 126	48	9 46	4	♊	5	5 18	5 42
T.	16 Rochus	5 21	39	10 17	☾ 16. ☿ in Perih	☾	5 136	47	10 21	4	♊	17	6 12	6 31
W.	17 Bertram	5 22	38	11 0	☐ ☉ ☉ ☐ ☐	☾	5 146	46	11 2	4	♊	29	7 2	7 22
T.	18 Agapetus	5 23	37	morn	♂ rises 11,12	☾	5 156	45	morn	4	♊	11	7 52	8 12
F.	19 Sebalus	5 24	36	12 12	☿ rises 1,46	☾	5 176	43	12 10	3	♊	23	8 40	8 56
S.	20 Bernard	5 25	35	1 19	Nep' une station. ☾	☾	5 186	42	1 15	3	♊	5	9 20	9 42

34) 10th Sunday after Trinity. Luke 19. Day's length { 13 h. 22 m. South. States. 13 h. 8 m. Middle States.

S.	21 Rebecca	5 26	34	2 25	☿ rises 10,12	☾	5 196	41	2 20	3	♊	17	9 55	10 30
M.	22 Philibert	5 27	33	3 31	☾ in Apo. h ris. 9,18	☾	5 206	40	3 26	3	♊	29	10 35	11 25
T.	23 Zacheus	5 28	32	4 32	☉ ☐ enters ☿	☾	5 216	39	4 28	2	♊	11	11 15	12 21
W.	24 St. Barth.	5 29	31	☐ set	☉ 24. ☉ ☿	☾	5 236	37	☐ set	2	♊	24	11 58	1 17
T.	25 Ludovicus	5 30	30	6 52	h stationary	☾	5 246	36	6 56	2	♊	7	12 40	2 27
F.	26 Samuel	5 31	29	7 21	☿ gr. Bril. Lat. N.	☾	5 256	35	7 25	2	♊	20	1 21	3 35
S.	27 Gebhard	5 32	28	7 52	♂ rises 10,58	☾	5 266	34	7 56	1	♊	4	1 59	4 33

35) 11th Sunday after Trinity. Luke 18. Day's length { 13 h. 54 m. South. States. 13 h. 6 m. Middle States.

S.	28 St. August	5 33	27	8 26	Expir. of Dog Days	☾	5 276	33	8 30	1	♊	17	2 38	5 21
M.	29 <i>St. John B.</i>	5 34	26	9 8	☿ rises 1,57	☾	5 296	31	9 12	1	♊	1	3 18	6 10
T.	30 Benjamin	5 35	25	10 0	h rises 9,42	☾	5 306	30	10 2	1	♊	16	4 8	6 56
W.	31 Paulina	5 36	24	10 53	☉ ☐ Superior	☾	5 316	29	10 56	0	♊	0	4 58	7 45

Jewish Festivals and Fasts.—5641—August 4. Tisho beab. 6. Sabbath Nachmu. 25. and 26.

Rosh-Chodesh Elul.

Moon's Phases.

Southern States.					Middle States.				
	D.	H.	M.			D.	H.	M.	
First Quarter	2	4	21	Evening	First Quarter	2	11	41	Evening
Full Moon	9	8	45	After'n	Full Moon	9	4	5	After'n
Last Quarter	16	11	38	Forenoon	Last Quarter	16	11	56	Forenoon
New Moon	24	8	34	After'n	New Moon	24	8	44	After'n

# HOUSEKEEPER'S ALMANAC.

## Conjectures of the Weather.

1. 2. 3. fair, 4. 5. 6. variable, 7. 8. showers, 9  
10. 11. clear, 12. 13. showers, 14. 15. 16. clear,  
17. 18. fair, 19. 20. 21. variable with showers, 22,  
clear, 23. 24. warm, 25. 26. thunder-showers.  
27. 28. 29. clear, 30. 31. cloudy.

**FIG PRESERVES** — One pound white sugar to a pound of figs. Let the syrup boil awhile before putting in the figs. Flavor as you choose. Take four or five lemons, slice them thin and cook with the fruit. To remove the skins nicely lay the figs in strong alum water.

**TO REVIVE FROSTED PLANTS.** — Plants are often frosted through negligence and allowed to die through ignorance. Those that have been quite severely nipped may be used if treated rightly. The proper way is, when the frost has been partially draws out of them, naturally, to drench them with cold water from a fine nosed watering pot, and immediately cover again and let them so remain until they regain their natural color. When they are removed clip off all such parts as are blackened. As soon as it is discovered that a plant has been touched by frost, remove it to a cool, dark room, and on no account suffer the sun to shine on it. If they can be covered so as to exclude air as well as light, it is better still. Dahlias, cannas, and the like need not be removed until the frosts are severe enough to blacken the leaves.

**RINGWORMS.** — Verdigris and mercurial ointment are the usual specifics for ringworms, which are very common and very disagreeable. A gentle cathartic is also good for the system at the same time the ointment is used.

**HOW TO USE LARD** — Lard for pastry may be used as hard as it can be cut with a knife, it will be better for paste than if left stand to warm. It needs only to be cut through the flour, not rubbed.



*The secret pleasures of a generous act is the great mind's great bride.*







**BOILED ONIONS VERMIFUGE.** — A mother thus writes: "Once a week invariably—and it was generally when we had cold meat—I gave the children a dinner which was hailed with delight and looked forward to—this was a dish of boiled onions. The little ones knew not they were taking the best of medicine for expelling what most children suffer from—worms. Mine were kept free by this remedy alone. It was a medicine man who taught me to eat boiled onions as a specific for a cold in the chest. He did not know at the time, till I told him, that they were good for anything else."

**PLAIN EGG NOGG.** — The yolks of nine eggs, beaten to a cream, with six spoonfuls of fine sugar, add half a grated nutmeg; stir in a large tumblerful of wine; mix well; beat the whites to a stiff froth and add to the yolk and wine, with three pints of rich milk. This makes enough for twelve persons.















**COTTAGE GINGERBREAD.** — Take one cup of butter and lard melted together, and one cup of New Orleans molasses; stir into this one cup each of sugar and cold water, two large teaspoonfuls ginger, two eggs beaten and and four cups of flour, having in it three large teaspoonfuls yeast powder. Bake in moderately hot oven.

**FRENCH ROLLS** — Heat a pint of new milk, make a thick batter, in which put a teacup of yeast. After it lightens, beat up three eggs, one teacup of sugar, and put in the batter. Then rub a teacup of lard in some flour, make it into a soft dough with the sponge, and after it lightens work out into rolls. Let them lighten and then bake.















# SEPTEMBER, 1881

W. & D.	Month, Days, &c.	Latitude of Southern States.		Aspects of Planets and other Miscellanies.	Latitude of Middle States.		MOON Signs.	Moon south.	High. Water Pulled.
		SUN rises & sets.	MOON r. & s.		SUN rises & sets.	MOON r. & s.			
T.	1 Egidius	5 37 6 23	11 35	 1. ♀ ris. 2, 1	5 32 6 28	11 40	0	 14	5 55 8 32
F.	2 Ehza	5 38 6 22	morn	 2. ♀ r. 10, 49	5 33 6 27	morn	1	 28	6 53 9 16
S.	3 Mansuet	5 39 6 21	12 46	 2 rises 9, 32	5 35 6 25	12 44	1	 2	7 54 9 56















36) 12th Sunday after Trinity. Mark 7. Day's length { 12 h. 40 m. South. States. 12 h. 42 m. Middle States.

S.	4 Moses	5 40 6 20	1 58	 2 rises 9, 48	5 36 6 24	1 56	1	 26	8 52 10 42
M.	5 Nathaniel	5 42 6 18	3 9	 2* rises 9, 18	5 37 6 23	3 6	1	 10	9 49 11 34
T.	6 Magnus	5 43 6 17	4 19	 2 in per. Sir. r. 2, 38	5 39 6 21	4 16	2	 24	10 59 12 26
W.	7 Regina	5 44 6 16	5 ris.	 7. Ori'n r. 12, 21	5 40 6 20	5 ris.	2	 8	morn 1 14
T.	8 V. of V. M.	5 45 6 15	6 22	 2 Spica sets 7, 36	5 41 6 19	6 24	2	 21	12 35 1 55
F.	9 Bruno	5 46 6 14	6 50	 2 Wega south 7, 24	5 43 6 17	6 54	3	 5	1 24 2 42
S.	10 Pulcheria	5 47 6 13	7 24	 2 ♀ rises 2, 12	5 44 6 16	6 26	3	 18	2 16 3 31













37) 13th Sunday after Trinity. Luke 10. Day's length { 12 h. 24 m. South. States. 12 h. 26 m. Middle States.

S.	11 Protus	5 48 6 12	8 6	 2 rises 8, 49	5 45 6 15	8 8	4	 1	3 10 4 15
M.	12 J. Wickliff	5 40 6 10	8 44	 2 ♀ h. h rises 8, 49	5 47 6 13	8 46	4	 13	4 1 4 55
T.	13 Amatus	5 51 6 9	9 28	 2 ♀ in ♍	5 48 6 12	9 30	4	 25	4 52 5 43
W.	14 El. H. Crs.	5 52 6 8	10 3	 2 Stationary	5 49 6 11	10 5	5	 7	5 45 6 31
T.	15 Emberday	5 53 6 7	10 48	 2 15. ♀. 6 2	5 50 6 10	10 50	5	 19	6 34 7 20
F.	16 Euphemia	5 54 6 6	11 45	 2 ris. 10, 39	5 52 6 8	11 46	5	 1	7 22 8 10
S.	17 Lampert's	5 55 6 5	morn	 2* rises 8, 34	5 53 6 7	morn	6	 13	8 9 8 51

38) 14th Sunday after Trinity. Luke 17. Day's length { 12 h. 8 m. South. States. 12 h. 10 m. Middle States.

S.	18 Siegfried	5 56 6 4	12 41	 2 Altair south 8, 2	5 54 6 6	12 40	6	 25	8 55 9 40
M.	19 Micleta	5 57 6 3	1 40	 2 rises 9, 0	5 56 6 4	1 39	6	 7	9 37 10 31
T.	20 Jonas	5 58 6 2	2 40	 2 ♀. ♀ ris. 2, 35	5 57 6 3	2 39	7	 19	10 16 11 14
W.	21 St. Matth.	5 59 6 1	3 41	 2 ☉. Rigr. r. 11, 42	5 59 6 1	3 40	7	 2	10 56 11 56
T.	22 Maurice	6 0 6 0	4 43	 2 Cent. 5. Day and Night equal.	6 0 6 0	4 44	7	 15	11 40 12 40
F.	23 Hosea	6 1 5 59	5 set	 23. Aut. com.	6 1 5 59	5 set	8	 29	12 21 1 25
S.	24 St. John	6 2 5 58	6 19	 2 rises 8, 19	6 2 5 58	6 18	8	 13	12 59 2 6

39) 15th Sunday after Trinity. Matth. 8. Day's length { 11 h. 54 m. South. States. 12 h. 52 m. Middle States.

S.	25 Cleophas	6 3 5 57	6 52	 2 rises 10, 26	6 4 5 56	6 51	8	 27	1 46 2 48
M.	26 Justina	6 4 5 56	7 35	 2 Antares sets 8, 32	6 5 5 55	7 33	9	 12	2 30 3 36
T.	27 Cosmus	6 5 5 55	8 20	 2 ♀ rises 2, 50	6 6 5 54	8 18	9	 26	3 15 4 18
W.	28 Wencesl's	6 6 5 54	9 14	 2 rises 8, 35	6 7 5 53	9 12	9	 10	3 55 5 9
T.	29 St. Michel	6 7 5 53	10 16	 2 in Aphel.	6 8 5 53	10 14	10	 24	4 46 5 49
F.	30 Jerome	6 8 5 52	11 23	 2 30. Sir. r. 1, 12	6 10 5 50	11 21	10	 8	5 44 6 36

Jewish Festivals and Fasts.—5643—September 24. and 25. Hashonoh.

## Moon's Phases.

Southern States.				Middle States.			
	D.	H.	M.		D.	H.	M.
First Quarter	1	8	41	Morning	1	9	1
Full Moon	7	11	18	Evening	7	11	33
Last Quarter	15	3	49	Morning	16	3	8
New Moon	23	6	53	Morning	23	6	38
First Quarter	30	4	37	Evening	30	4	67



## Conjectures of the Weather.

1. 2. 3. fair, 4. 5. cloudy, 6 thunder, 7. 8. fair, 9. 10. showers, 11. 12. 13. clear, 14. 15. 16. warm, 17. 18. showers, 19. 50. clear, 21. 22. warm, 23. 24. rain, 25. 26. 27. clear, 28. 29. 30. variable.

**PICKLALILLY.** — One-half bushel tomatoes sliced, two heads of cabbage, chopped, also twenty-five green peppers chopped, two tablespoons raw mustard, one pound English mustard seed mixed through. Put the tomatoes, cabbage and peppers in salt twenty-four hours, then add spice to suit the taste; squeeze out the salt; can with vinegar just scalded.

**SYSTEMATIC HOUSEKEEPING.** — Have a day for each part of the heavy work. Monday, washing. Have a drying room or balcony for drying in wet weather. Always dry the tubs and boilers nicely before putting them away. If possible, have a wire line in the yard for drying clothes. Use borax instead of soda if the water is hard. As much care should be given to the rinsing as to the washing of clothes. Take great pains in folding down the clothes, as this facilitates the ironing. Tuesday, ironing and baking Wednesday, clean cupboards, drawers and the cellar. Thursday, sweep up stairs; do this so well that each bed-room will smell fresh and new. Don't be afraid of sunshine and air to assist in cleaning. Wear a dust cap and mittens whose wristlets extend over the dress sleeve. With neatly combed hair, tidily dressed feet, and a working dress in repair, you need not be ashamed because Count Noaccount gets a glimpse of you at your work. Friday, sweep halls and stairs and all of down stairs. Disarrange only one room at a time. Pin a cloth to your broom and brush away cobwebs. Sweep your rooms twice, and many carpets are improved by taking a damp cloth, wringing it out frequently in a pail of water, and wiping the dust off the carpet. Saturday, clean the



*There is nothing so fatal to comfort as well as to decorum, as a fuss.*

kitchen, bake and prepare for Sunday. Let every Sunday afternoon be a rest and recreation. Do as little extra cooking as possible on the Sabbath. Gentility counts for a greater value than show. By doing this only you will have time to read the newspapers and magazines. Keep up with your music, or take up a course of study or reading. Medicine and hygiene are fit studies for a housekeeper. If you have a physician in sickness, you can aid him by careful nursing; if you have none near, you may save a life of a dear one. You would study long years to accomplish so much.

**FILETS OF BEEF WITH MUSHROOMS.** — Take a piece of a rump steak, cut it in slices three-eighths of an inch thick and trim them to a uniform shape the size of a mutton cutlet. melt plenty of butter in a baking tin, lay the filets in this and let them stand in a warm place for an hour or two; then take them out, sprinkle them with pepper and salt and fry them in some very hot butter, turning them to let both sides take color. Melt an ounce of butter and mix it with a tablespoonful of flour, moisten with some good stock, free from fat, in sufficient quantity to make as much sauce as is wanted; add a little colliant or a little glaze and about twenty button mushrooms (either whole or cut in half) neatly trimmed and washed. Let the sauce boil till the mushrooms are quite done, add the juice of half a lemon, pour the sauce on a dish, heap the mushrooms in the centre and dispose the beef filets round them.

**OYSTER STUFFING.** — Oysters for stuffing turkey should be bearded and chopped fine; a little mace should be added.

W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Moon Signs.	Moon South.			High Water.
		SUN	MOON	rises	sets		SUN	MOON	rises	sets		s. d.	h. m.	h. m.	
S.	1 Remigius	6 9 5	51	morn	Q rises 3,19	☾	6 11 5	49	morn	10	♏	22	6 40	7 24	
40) 16th Sunday after Trinity. Luke 7. Day's length { 11 h. 40 m. South. States. 11 h. 30 m. Middle States.															
S.	2 C. Columb.	6 10 5	50	12 27	♂ rises 10,13		6 12 5	48	12 30	11	♏	6	7 36	8 30	
M.	3 Jairus	6 11 5	49	1 36	♂ rises 8,18		6 14 5	46	1 39	11	♏	20	8 31	9 36	
T.	4 Francis	6 12 5	48	2 45	Sirius rises 12,57		6 15 5	45	2 49	11	♏	4	9 24	10 39	
W.	5 Placidus	6 14 5	46	3 46	Orion rises 10,37		6 16 5	44	3 50	12	♏	17	10 18	11 33	
T.	6 Fides	6 15 5	45	4 48	♂ Fomal so. 10,2		6 18 5	42	4 52	12	♏	0	11 12	12 23	
F.	7 Amelia	6 16 5	44	♂ ris.	♂ 7. Ant. set 7,52	☾	6 19 5	41	♂ ris.	12	♏	13	morn	1 21	
S.	8 Pelagius	6 17 5	43	5 58	♂ rises 7,0		6 20 5	40	5 53	12	♏	26	12 26	2 11	
41) 17th Sunday after Trinity. Luke 14. Day's length { 11 h. 24 m. South. States. 11 h. 18 m. Middle States.															
S.	9 Dionysius	6 18 5	42	6 35	♂ ☾ ♀ rises 3,39	☾	6 21 5	39	6 30	13	♏	9	1 30	2 59	
M.	10 Gereon	6 19 5	41	7 34	♂ ☾ ♀ rises 7,35	☾	6 23 5	37	7 29	13	♏	21	2 46	3 47	
T.	11 Burkhardt	6 20 5	40	8 19	Regulus rises 1,0,31		6 24 5	36	8 14	13	♏	3	3 35	4 35	
W.	12 Veritas	6 21 5	39	9 16	Altair south 6,36		6 25 5	35	9 12	13	♏	15	4 26	5 24	
T.	13 Coloman	6 23 5	37	10 17	♂ ☾ ♀ ris. 10,3	☾	6 27 5	33	10 14	14	♏	27	5 16	6 12	
F.	14 Fortuna	6 24 5	36	11 19	♂ 14th. ☾.	☾	6 28 5	32	11 16	14	♏	9	6 5	6 52	
S.	15 Hedwick	6 25 5	35	morn	♂ sets 6,30	☾	6 29 5	31	morn	14	♏	21	6 50	7 40	
42) 18th Sunday after Trinity. Matth. 22. Day's length { 11 h. 10 m. South. States. 10 h. 58 m. Middle States.															
S.	16 Gallus	6 25 5	35	12 15	♂ gr. Elong. East		6 31 5	29	12 18	14	♏	3	7 33	8 21	
M.	17 Florentine	6 26 5	34	1 16	♀ in Perihelion		6 32 5	28	1 20	15	♏	15	8 14	9 21	
T.	18 St. Luke	6 27 5	33	2 25	♀ rises 7,27		6 33 5	27	2 29	15	♏	27	8 58	9 53	
W.	19 Ptolomy	6 28 5	32	3 18	♂ gr. Hel. Lat. S.		6 35 5	25	3 32	15	♏	10	9 40	10 48	
T.	20 Filicianus	6 29 5	31	4 29	♂ ☾ ♀ ris. 4,11		6 36 5	24	4 34	15	♏	24	10 24	11 34	
F.	21 Ursula	6 30 5	30	5 35	♂ Rigel ris. 10,1	☾	6 37 5	23	5 40	15	♏	8	11 8	12 29	
S.	22 Cordula	6 32 5	28	♂ set	♂ 22. ☾ ent. ☾	☾	6 38 5	22	♂ set	15	♏	22	11 57	1 13	
43) 19th Sunday after Trinity. Matth. 9. Day's length { 10 h. 41 m. South. States. 10 h. 53 m. Middle States.															
S.	23 Severinus	6 33 5	27	5 52	7* south 1,51		6 49 5	21	5 46	16	♏	6	12 40	1 59	
M.	24 Salome	6 34 5	26	6 46	♂ ☾ ♀ rises 9,48		6 41 5	19	6 40	16	♏	22	1 32	2 46	
T.	25 Crispin	6 35 5	25	7 42	Sirius rises 11,40		6 42 5	18	7 42	16	♏	6	2 16	3 33	
W.	26 Amandus	6 36 5	24	8 45	♀ rises 7,1		6 43 5	17	8 39	16	♏	21	3 12	4 17	
T.	27 Sabina	6 37 5	23	9 41	♀ rises 4,19	☾	6 44 5	16	9 35	16	♏	5	4 8	4 58	
F.	28 Sim. Jud.	6 38 5	22	10 32	♂ Stationary		6 46 5	14	10 32	16	♏	19	4 55	5 46	
S.	29 H. Zwingl.	6 39 5	21	11 33	♂ 29. Mar. s. 8,44	☾	6 47 5	13	11 29	16	♏	3	5 40	6 33	
44) 20th Sunday after Trinity. Matth. 22. Day's length { 10 h. 40 m. South. States. 10 h. 24 m. Middle States.															
S.	30 Serapion	6 40 5	20	morn	Orion rises 9,4		6 48 5	12	morn	16	♏	16	6 26	7 35	
M.	31 Wolfgang	6 41 5	19	12 21	Regulus rises 9,14		6 49 5	11	12 24	16	♏	1	7 18	8 38	

Jewish Festivals and Fasts.—50a—October 3. Jom Kipur. 8. and 9. first days of Succoth. 14. Hosheinoah-raboh. 15. Shemini Azereth. 16. Simchas Thorah 23. and 24. Rosh chodesh Shewan.

## Moon's Phases.

Southern States.				Middle States.			
	D.	H.	M.		D.	H.	M.
Full Moon.....	7	8	33	Morning	7	8	53
Last Quarter.....	14	9	6	Evening	14	9	36
New Moon.....	23	9	10	Evening	22	9	39
First Quarter.....	29	11	25	Evening	29	11	56



# HOUSEKEEPER'S ALMANAC.

## Conjectures of the Weather.

1. 2. 3. cloudy, 4. 5. fair, 6. 7. cloudy, rainy, 8. 9. 10. clear, 11. 12. 13. cloudy, cold, 14. 15. rain, 16. 17. clear, 18. 19. 20. moderate, 21. 22. cloudy, 23. rain, 24. 25. 26. mostly clear, 27. 28. 29. variable, 30. 31. clear.

**CHICKEN SALAD.** — Mince the white meat of a cold boiled or roast chicken (or turkey) finely, removing the fat, gristle and skin; cut three-quarters the same bulk of celery into small bits and mix with the meat. Rub the yolks of two hard-boiled eggs to a powder, add one teaspoonful salt, one of pepper and two of white sugar or not, according to taste. Mix drop at a time, three teaspoonfuls salad oil, then one teaspoonful made mustard. Whip one raw egg to a froth, beat it into the dressing and pour in one-half cup of vinegar, a spoonful at a time. Pour the dressing thus made over the meat and celery; mix well; tast to be certain that the seasoning, so far as salt and pepper are concerned, is agreeable; turn in a salad bowl, and dress the top with the whites of the boiled eggs, cut in pieces, and sprigs of celery tops. A small portion of dark meat may be used, and white cabbage is sometimes substituted for celery when the last cannot be obtained. In this case use celery vinegar in the dressing.

**STUFFED POTATOES.** — Wash good sized potatoes; bake them in the oven for 30 minutes; take them out, and with a fork carefully remove the insides, preserving the shells whole; season the potatoes with salt, pepper and butter; fill the shells with it, put them in the oven a few minutes, and serve them steaming hot.

**BUCKWHEAT CAKES.** — To make good buckwheat cakes requires good flour and good yeast. Use one half cup of yeast to one quart of water slightly lukewarm. Stir sufficient buckwheat flour, together with a large handful of Indian meal, to make a batter. The next morning add salt, and if the batter



*Never mind where you work; care more about your work.*

is at all sour, about a quarter of a teaspoonful of soda. They are much better without the latter, and if yeast and flour have both been good the soda will not be needed. Leave about half a cupful of batter and stand it away in a cool place. At night add water and flour to this as before. This may be done for successive nights in cool weather, but fresh yeast will be necessary at least once a week.

**QUINCES.** — The quince tree does not require more room than the average dwarf pear. The orange variety is the best. It can be grown anywhere where the soil is rich and not too wet. Along a wall or fence is a good location. The trees should stand about eight feet apart and be set rather deep. See that there are no worms in the stem at the ground, a little below and above the surface, at planting. These pests will attack every tree, and should be ferreted out in spring and fall; but they will probably get the upper hand and finish the tree in from six to nine years. This must be expected and provided against by having another batch of trees coming on and ready to take the place of those now bearing. This is better than attempting to keep alive old, sickly trees, whose usefulness is over.

**INDIAN GRIDDLE CAKES.** — Two cupfuls white corn meal; one cupful flour; one-half cupful yeast; one teaspoonful salt; milk added to make a stiff batter; put in a warm place to rise over night as sponge for bread.

**EGG BREAD.** — One pint corn meal, one egg, buttermilk to make a thick batter. Be sure to get the right quantity of soda and you will have a delicious loaf.



W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Moon Signs.	Moon south.		High Water. Full.
		SUN		MOON			SUN		MOON			Fast.	h. m.	
		rises & sets.	r. & a.	rises & sets.	r. & a.		rises & sets.	r. & a.	rises & sets.	r. & a.				
		h. m.	h. m.	h. m.			h. m.	h. m.	h. m.		s. d.	h. m.	h. m.	
T.	1 <i>All Saints</i>	6 42	5 18	1 33	♂ ♀ ☉ ♀. ris. 4,32	♂	6 51	5 9	1 39	16	♏	14 8 10	9 39	
W.	2 <i>All Souls</i>	6 43	5 17	2 42	♂ rises 9,24	♂	6 52	5 8	2 49	16	♏	27 9 10	10 37	
T.	3 <i>Theophil.</i>	6 44	5 16	3 52	Sirius rises 11,2	♂	6 53	5 7	3 59	16	♏	10 9 52	11 30	
F.	4 <i>Charlotte</i>	6 45	5 15	5 11	♂ Orion ris. 8,44	♂	6 54	5 6	5 20	16	♏	23 10 59	12 25	
S.	5 <i>Malachi</i>	6 45	5 15	6 ris.	♂ ☉. ♀ so. 41,42	♂	6 55	5 5	6 ris.	16	♏	5 morn	1 19	

43) 21st Sunday after Trinity. John 4. Day's length { 10 h. 23 m. South. States. 10 h. 8 m. Middle States.

S.	6 Leonard	6 46	5 14	5 29	6	2 2. 2 12,2	6 56	5 4	5 20	16	17	12 11	1 59
M.	7 Engelbert	6 47	5 13	6 17	8	Neptune ☾	6 57	5 3	6 8	16	29	1 15	2 47
T.	8 Cecilia	6 48	5 12	7 19	8	q gr. Hel. Lat. N.	6 58	5 2	7 10	16	11	2 16	3 32
W.	9 Theodora	6 49	5 11	8 17	q	rises 4,51	6 59	5 1	8 9	16	23	3 8	4 14
T.	10 M. Luther	6 50	5 10	9 15	6	☾ ☽ . 3 ris. 9,0	7 0	5 0	9 7	16	5	3 56	5 4
F.	11 Martin, B.	6 51	5 9	10 12	Fomal	south 7,44	7 1	4 59	10 6	16	17	4 42	5 40
S.	12 Jonas	6 52	5 8	11 10	☿	in Perihelion	7 3	4 57	11 5	16	29	5 26	6 37

46) 22nd Sunday after Trinity. Matth. 18. Day's length { 10 h. 58 m. South. States. 9 h. 38 m. Middle States.

S.	13 Winebert	6 53	5 7	morn	13.	☾ in apo.	7 4	4 56	morn	16	11	6 10	7 25
M.	14 Levin	6 54	5 6	12 0	Andr.	so. 8,42	7 5	4 55	12 3	15	23	6 52	8 15
T.	15 Leopold	6 54	5 6	1 0	h	south 11,6	7 6	4 54	1 4	15	5	7 34	8 59
W.	16 Ottomar	6 55	5 5	2 7	☿	stationary.	7 7	4 53	2 16	15	18	8 16	9 47
T.	17 Alphens	6 56	5 4	3 2	☿	stationary.	7 8	4 52	3 11	5	2	9 2	10 35
F.	18 Gelasius	6 57	5 3	4 1	3	rises 8,40	7 8	4 52	4 10	15	16	9 48	11 17
S.	19 Elizabeth	6 57	5 3	4 56	6	☾ ☽ q rises 5,21	7 9	4 51	5 4	14	0	10 30	11 59

47) 23rd Sunday after Trinity. Matth. 22. Day's length { 10 h. 14 m. South. States. 9 h. 52 m. Middle States.

S.	20 Amos	6 58	5 2	5 50	6	☽ ☿ 2. so. 11,36	7 10	4 50	5 59	14	14	11 11	12 40
M.	21 Off. V. Mar.	6 59	5 1	6 set	21.	☿.	7 11	4 49	6 set	14	29	11 52	1 21
T.	22 Alphonsus	6 59	5 1	6 2	☾	enters ♄	7 12	4 48	5 53	14	14	12 53	2 8
W.	23 Clement	7 0	5 0	7 4	h	south 10,40	7 13	4 47	6 52	13	29	1 36	2 51
T.	24 Chrysog.	7 1	4 59	8 17	☽	☿ Elong. West.	7 14	4 46	8 8	13	14	2 34	3 40
F.	25 Catharine	7 1	4 59	9 32	☿	in Perihelion	7 15	4 45	9 25	13	29	3 26	4 31
S.	26 Conrad	7 2	4 58	10 40	q	rises 5,34	7 15	4 45	10 32	12	13	4 22	5 17

48) 1st Sunday in Advent. Matth. 18. Day's length { 9 h. 56 m. South. States. 9 h. 28 m. Middle States.

S.	27 Jehosoph.	7 2	4 58	11 45	☾	rises 8,18	7 16	4 44	11 40	12	27	5 18	5 59
M.	28 Guntherus	7 3	4 57	morn	28.	2. so. 11,12	7 17	4 43	morn	12	11	6 8	6 47
T.	29 Saturn	7 3	4 57	12 37	Arietis	south 9,38	7 18	4 42	12 41	11	24	6 58	7 35
W.	30 St. Andrew	7 4	4 56	1 36	Altair	sets 9,50	7 18	4 42	1 42	11	7	7 46	8 23

Jewish Festivals and Fasts.—5641—November 22, and 23. Rosh-codesh Kislev.

## Moon's Phases.

### Southern States.

	D.	H.	M.
Full Moon.....	5	8	41
Last Quarter.....	13	4	40
New Moon.....	21	11	0
First Quarter.....	29	6	40

Evening.  
Evening.  
Forenoon.  
Morning.

### Middle States.

	D.	M.	H.
Full Moon.....	5	9	1
Last Quarter.....	13	5	0
New Moon.....	21	11	20
First Quarter.....	29	7	0

Evening.  
Evening.  
Forenoon.  
Morning.

## Conjectures of the Weather.

1. 2. clear, 3. 4. rain and snow, 5. 6. variable, 7. 8. 9. rain, 10. 11. 12. clear and cold, 13. 14. 15. moderate, 16. 17. 18. clear and pleasant, 19. 20. variable, 21. 22. rain and snow, 23. 24. 25. clear, 26. 27. variable, 28. 29. 30. clear agreeable.

**NICE SANDWICHES.**—A delicious sandwich for lunch is made by mixing a bit of cheese, a cup of cream and a little butter into a paste, to be eaten between two thin slices of bread.

**TO COOK PARSNIPS.**—Scrape them and boil them an hour early in the morning, when cold slice them lengthwise, flour them, and brown them on a griddle with butter.

**CORN DODGERS.**—One pint of meal, one pint of boiling water, one egg. Pour boiling water over the meal, beat thoroughly, adding the egg and a little salt; drop with a table-spoon into a buttered pan and bake.

**HUMBUG.**—Two crackers, one cup of boiling water, one cup sugar, one cup of chopped raisins, juice of lemon and grated peel, pound and sift the crackers; mix the other ingredients with them, and bake in paste, as tarts covered.

**MRS. PERVIS'S PUDDING.**—One pound of flour, twelve ounces of butter, twelve ounces of fruit, eight ounces of sugar, six eggs, some mace and wine. It is best boiled in a cake screw set in boiling water in an oven, as a baked custard. Sauce of butter, sugar, spice, and wine, stirred in a pint of well-boiled flour gruel.

**BOSTON CRACKERS.**—One quart of yeast, 1 quart of water and 1 pound of flour; mix well and let stand for 12 hours, then add a cupful of butter and a teaspoonful of saleratus; knead thoroughly, and let stand another 12 hours; after which the preparation is ready for baking.



**NOVEMBER.**  
*He who expects a friend without faults will never find one.*

**BALTIMORE KISSES.**—Three quarters of a pound of sugar well powdered, the whites of five eggs. The oven must be just warm enough to brown flour, and the lid heated in the same degree. Do not let them stand after being mixed. Let them be placed on buttered sheets of paper, and kept in the oven two hours.

**PUFF FRITTERS.**—To one pint of milk put eight spoonfuls of flour, mixing them well together. Grease a pot well, put the batter in, and scald it. Stir all the time it is on the fire. When cold, add fourteen eggs well beaten; then beat all together until the batter is very light, when, like other fritters, they are to be fried in plenty of boiling lard.

**SORE THROAT.**—An English physician recommends the juice of celery, mixed with honey of roses and barley water, to be used as a gargle by those who suffer with sores and ulcers in the throat and mouth.

**SUGAR CANDY.**—Six cups of sugar, one cup of vinegar, one cup of water, one spoonful of butter, one teaspoonful of soda, dissolved in a spoonful of boiling water. Boil all together without stirring for half an hour, flavor with wintergreen, or to the taste, and cool or plates; or pull in the old style of molasses candy.

**DOUGHNUTS.** Take one cup of powdered sugar, four eggs, one cup of sweet milk, one fourth cup of butter, one nutmeg, four cups of prepared flour; mix as soft as tea biscuit; make them half the size you wish when fried; fry in lard; about five minutes will cook them. This recipe will make four dozen.



W. & D.	Month, Days, &c.	Latitude of Southern States.				Aspects of Planets and other Miscellanies.	Latitude of Middle States.				Sun Signs.	Moon south				High Water Full.
		SUN	MOON	rises & sets.	r. & s. h. m. h. m.		SUN	MOON	rises & sets.	r. & s. h. m. h. m.		a. d. h. m. h. m.				
F.	1 Longinus	7	54	55	2 40	♀ rises 5,42	7	19	4 41	2 49	11	20	9 36	9 26		
F.	2 Candidus	7	64	54	3 50	♂ ♀ ♀ ♀ south 10,6	7	19	4 41	3 59	10	2	9 27	10 25		
S.	3 Cassianus	7	64	54	5 3	♂ ♀ ♀ ♀ so. 10,49	7	20	4 40	5 14	10	14	10 19	11 23		
49) 2nd Sunday in Advent. Luke 21. Day's length { 9 h. m. 46 South. States. 9 h. m. 20 Middle States.																
M.	4 Barbara	7	74	53	6 19	☿ Sirius ris. 8,54	7	20	4 40	6 29	9	26	11 15	12 21		
T.	5 Abigail	7	74	53	ris. 8,55	♂ ♀ Alt. s. 10,48	7	21	4 39	5 15	9	8	morn	1 18		
T.	6 St. Nichol.	7	74	53	5 35	♂ ♀ ♀ ♀ south 10,48	7	21	4 39	5 41	8	10	20 16	1 59		
W.	7 Agathon	7	84	52	6 57	♂ ♀ ♀ ♀ s. r. 7,29	7	22	4 38	6 46	8	2	1 48	2 47		
T.	8 C. V. Mary	7	84	52	7 53	Fomal sets 9,57	7	22	4 38	7 42	7	13	2 36	3 35		
F.	9 Joachim	7	84	52	8 49	Regulus rises 10,13	7	23	4 37	8 39	7	25	3 21	4 23		
S.	10 Judith	7	94	51	9 47	♀ rises 5,53	7	23	4 37	9 37	6	7	4 4	5 13		

**49) 2nd Sunday in Advent. Luke 21. Day's length** { 9 h. 16 m. 46 South. States. 9 h. 12 m. 20 Middle States.

M.	4 Barbara	7	74	53	6 19	♂ Sirius ris. 8,54	7	20	4 40	6 29	9	26	11 15	12 21		
M.	5 Abigail	7	74	53	♂ ris.	♂ 5. Alt. s. 10,48	7	21	4 39	♂ ris.	9	8	morn	1 18		
T.	6 St. Nichol.	7	74	53	5 35	♂ 7* south 10,48	7	21	4 39	5 41	8	20	12 50	1 59		
W.	7 Agathon	7	84	52	6 57	♂ ♀ ♀ ♀ r. 7,29	7	22	4 38	6 46	8	2	1 48	2 47		
T.	8 C. V. Mary	7	84	52	7 53	Fomal sets 9,57	7	22	4 38	7 42	7	13	2 36	3 35		
F.	9 Joachim	7	84	52	8 49	Regulus rises 10,13	7	23	4 37	8 39	7	25	3 21	4 23		
S.	10 Judith	7	94	51	9 47	♀ rises 5,53	7	23	4 37	9 37	6	7	4 4	5 13		

**50) 3rd Sunday in Advent. Matth. 11. Day's length** { 9 h. 42 m. South. States. 9 h. 12 m. Middle States.

S.	11 Barsabas	7	94	51	10 45	♂ in Apo. ♀ so. 9,36	7	24	4 36	10 36	6	19	4 48	6 1		
M.	12 Otilia	7	94	51	11 42	♂ ♀ south 10,14	7	24	4 36	11 39	5	1	5 27	6 50		
T.	13 Lucian	7	94	51	morn	♂ 13ten.	7	24	4 36	morn	5	14	6 29	7 39		
W.	14 Nicasius	7	104	50	12 38	Spica rises 2,26	7	25	4 36	12 43	5	27	6 52	8 27		
T.	15 Ignatius	7	104	50	1 33	♂ rises 6,0	7	25	4 35	1 40	4	10	7 38	9 14		
F.	16 Ananias	7	104	50	2 31	Orion rises 5,48	7	25	4 35	2 41	4	23	8 26	9 57		
S.	17 Lazarus	7	104	50	3 29	Rigel south 11,27	7	25	4 35	3 40	3	7	9 18	10 54		

**51) 4th Sunday in Advent. John 1. Day's length** { 9 h. 38 m. South. States. 9 h. 10 m. Middle States.

S.	18 Arnoldus	7	114	49	4 27	Regulus rises 9,30	7	25	4 35	4 39	3	22	9 59	11 33		
M.	19 Abraham	7	114	49	5 26	♂ ♀ ♀ ♀ rises 6,1	7	25	4 35	5 38	2	7	10 44	12 10		
T.	20 Ammon	7	114	49	6 23	♂ ♀ south 9,40	7	25	4 35	6 35	2	22	11 30	12 50		
W.	21 Emberday	7	124	48	♂ set	♂ 21. ☉ sets my short Day.	7	25	4 35	♂ set	1	8	12 16	1 33		
T.	22 Beata	7	114	49	6 53	Winter commences	7	25	4 35	6 41	1	23	1 15	2 18		
F.	23 Dagobert	7	114	49	8 6	♂ in per. ♀ Station.	7	25	4 35	7 56	2	8	2 14	2 59		
S.	24 Adam, Eva	7	114	49	9 19	♂ south 8,1	7	25	4 35	9 9	2	22	3 10	3 47		

**52) Sunday on Christmas. Luke 2. Day's length** { 9 h. 40 m. South. States. 9 h. 10 m. Middle States.

S.	25 Christmas	7	104	50	10 28	7* south 9,25	7	25	4 35	10 18	MOIS	7	4	4 4 35		
M.	26 John Ev.	7	104	50	11 29	♂ in Aphelion	7	25	4 35	11 24	MOIS	20	4 54	6 23		
T.	27 Sabina	7	104	50	morn	♂ 27. ♀ ♀	7	25	4 35	morn	1	3	5 45	6 18		
W.	28 H. Innoc.	7	104	50	12 24	♂ ♀ south 12,39	7	25	4 35	12 32	2	16	6 34	6 58		
T.	29 Noah	7	94	51	1 19	♂ ♀ ♀	7	25	4 36	1 29	2	29	7 25	7 45		
F.	30 Copernic.	7	94	51	2 20	♂ ♀ ♀ ♀ so. 8,59	7	26	4 36	2 31	3	11	8 14	8 34		
S.	31 Sylvester	7	94	51	3 19	Sirius rises 6,57	7	26	4 36	3 29	3	23	9 6	9 16		

**Jewish Festivals and Fasts.—5642—December 17. Chanukah. 22. and 23. Rosh chodesh Thebeth.**

Southern States.				Moon's Phases.				Middle States.			
D.	H.	M.						D.	H.	M.	
Full Moon	5	11	59	Forenoon	Full Moon	5	12	13	Afternoon		
Last Quarter	12	9	48	Forenoon	Last Quarter	12	5	8	Afternoon		
New Moon	20	19	46	Evening	New Moon	20	19	6	Morning		
First Quarter	27	8	30	Afternoon	First Quarter	27	8	40	Afternoon		



## Conjectures of the Weather.

1. 2. 3. variable, 4. 5. cloudy, 6. clear, 7. 8. 9. cold, 10. 11. 12. fair, 13. 14. 15. moderate, 16. 17. cloudy, 18. 19. 20. variable, 21. 22. snow, 23. 24. cloudy, 25. 26. 27. cold, 28. 29. cloudy, 30. 31. fine, clear.

**TAPIOCA BLANC-MANGE.** — Half a pound tapioca, soaked in a cup of cold water four hours, one rich new milk, three quarters cup of sugar, two teaspoonfuls of bitter almond, lemon or vanilla extract, and a little salt. Heat the milk, stir in the soaked tapioca. When it has dissolved, add the sugar. Boil slowly fifteen minutes, stirring all the time. Take from the fire and beat until nearly cold. Flavor and pour into a mold dipped in cold water. When quite cold and ready to serve, turn out, and pour cold, sweetened cream around it.

**MANGE PICKLES.** — Take muskmelons and cut a small hole in the side that lies on the ground, take out the seed. Soak in weak brine ten days (be sure and keep them all under the brine); take out and sprinkle on the inside with ground cloves, pepper and nutmeg, then fill them with strips of horse radish, cinnamon, small onions and string beans; fill the crevices with white mustard seed. Replace the small pieces that were cut out and bind them in with strips of white cloth sewed on; lay the melons in a stone jar with the plugged side up and cover with a scalding hot vinegar.

**INDIAN BAKED PUDDING.** — Take two quarts of sweet milk, boil one quart, and while boiling stir in as much fine Indian meal as will make a very stiff batter; add a teaspoonful of salt and make very sweet with molasses. Butter a pan and pour the batter in, and pour the remaining quart of milk over it. Cut little bits of butter and put on the top, and bake two hours in a moderate oven. Any person who has never ate of it before, will think they are eating custard.



*Lies are not the only things that come home to roost, all evil things do.*

**WATER POUND CAKE.** — One pound of flour, one pound of sugar, one-half pound of butter, four eggs, and one cup of warm water. Use prepared flour, or put into the flour before sifted two even teaspoonfuls of any good baking powder. The cup of water must be warm, but not really hot. Beat eggs separately.

**PUMPKIN PIES.** — Boil and strain (through colander) your pumpkin; then, to two quarts of pumpkin, two quarts milk, four eggs, five teaspoonfuls vanilla, three of cinnamon, one of allspice, half teaspoonful of mace, half of nutmeg; the spices must all be fine; add half teaspoonful ginger and sugar and salt to taste. Bake with only under crust.

**HONEY CAKE.** — 1 cup butter, 4 eggs well beaten, 2 cups honey, 1 teaspoonful soda, flour enough to make it as stiff as can well be stirred; bake at once in a quick oven.

**POTATO BALLS.** — Mash 8 boiled potatoes; add butter, size of an egg; 2 spoonfuls of milk; a little salt; stir it well; roll with your hands into balls; roll them in egg and crumbs; fry them in hot fat or brown in the oven.

**MINCE PIE.** — Four pounds of boiled beet, chopped fine and salted; six pounds of raw apples, chopped; add one pound of beef suet, one quart of wine or rich sweet cider, mace and cinnamon, of each one ounce, 2 pounds of sugar, a nutmeg and 2 pounds of raisins. Bake in good paste  $\frac{3}{4}$  of an hour.

**MAITRE D'HOTEL SAUCE.** — Four spoonfuls of butter, and one each of vinegar and lemon; quarter spoonful of salt and the same of pepper; spoonful of parsley;

**TO MAKE MARSHMALLOW PASTE.**— Dissolve one pound of clean, white gum arabic in one quart of water; strain it and add one pound of refined sugar, and place over a fire, stirring continually until the syrup is dissolved and the mixture has become of a consistency of honey; next add gradually the whites of eight eggs, previously beaten, stir the mixture all the time until it loses its thickness, and does not adhere to the fingers; pour in a pan, slightly dusted with powdered corn starch, and when cool divide into small squares before pouring out, and flavor with rose or anything wished.

**TAFFY.**— Two cupfuls of molasses, a cupful of sugar, half a cupful of milk, a teaspoonful of butter, and a piece of inch-square chocolate.

**APPLE AND TAPIOCA PUDDING.**— Put a teacupful of tapioca into a pint and a half of cold water over night. In the morning set it where it will become quite warm but not cook. In the course of the forenoon peel half a dozen sour apples and steam them until tender. Put them in a pudding dish, add a teacupful and a half of sugar, little salt, and a teacupful of water to the soaked tapioca, and pour over the apples. Slice a lemon very thin and distribute the slices over the top of the pudding. Bake slowly three hours. At the end of that time it will be perfectly jelly.

**WHITE CLAY CAKE.**— One cup of butter, two cups sugar, one cup of sweet milk, four of flour, whites of six eggs, one teaspoonful of soda, two of cream tartar.

**LADY CAKE.**— Three cups of sugar, one of butter, one of sour cream, six eggs, three cups of flour, one teaspoonful of soda, two of cream tartar. This makes two loaves.

**VEAL PIE.**— Line a deep tin pan with a good crust; parboil the meat, and put it in, season to the taste; nearly fill the pan with water in which the meat was boiled. Sprinkle

flour over, add a piece of butter, and cover with a tolerably thick crust.

**TO REMOVE TAN OR SUNBURN.**— Pour a quart of boiling water on a handful of bran. Let it stand one hour and strain. When cold put it in a pint of bay rum. Bottle and use it when needed.

**SPANISH RECIPE FOR CHOCOLATE.**— Take a quarter of a pound of chocolate, the same of sugar, one quart of milk and water, and mix them equally together. Boil till the cake dissolves, and flavor with a stick of cinnamon.

**TO MAKE A GINGER LOAF.**— To four pounds of dough add one pound of raw sugar, half a pound of butter, one ounce and a half of caraway seeds, one ounce and a half of ground ginger. Bake in the usual way. It very much resembles Scotch hot-cross buns. It makes a very nice cake either for tea or luncheon.

**COFFEE TABLETS.**— A Frenchman roasts coffee, grinds it to flour, moistens it slightly mixes it in twice its weight of powdered white sugar, and then presses it into tablets. One of these tablets can be dissolved at any time in hot or cold water, making at once the very perfection of coffee; and it is claimed that it will go much further this way.

**TO PREVENT MILDEW.**— In damp closets and cupboards which generate mildew, a tray full of quick lime will be found to absorb the moisture and render the air pure, but, of course, it is necessary to renew the lime from time to time as it becomes fully slackened. It will be found useful in safes and strong rooms, the damp air of which acts injuriously on deeds and documents.

**COMPOSITION CAKE.**—  $\frac{1}{2}$  cup of butter, 2 cups of sugar, 1 cup of milk, 1 cup of corn starch, 2 cups of flour, whites of 4 eggs, 2 teaspoonfuls of baking powder, flavor with bitter almonds, bake in layers.

**TO PROTECT FROM MOTHS.** — Wash and well dry woollen goods, then press with a hot iron, being careful not to scorch. Put the goods, into a muslin bag, cleaned and free from holes. If the goods cannot be washed, brush them well, and sprinkle pepper into the folds, and put them away as above. Let the goods stay in the bag. Don't "take them out to air," till you want to wear them. Woolen hose, knitted socks, shawls, velvet and fur should be treated in the manner aforesaid.

**CROCHETED JACKETS.** — It takes four ounces, or rather skeins of what is with us called jacket yarn, to crochet a common sized jacket without sleeves. Use brown for the jacket and scarlet for the border, or chin-chilla for the jacket and blue for the border; and the long crochet stitch is the quickest way. Shape by a basque, knitting the back, then the two fronts, and crochet them together on the shoulders and under the arms. Put on a border of shell stitch, and the same around the arm holes. Leave places for button holes as you crochet; line with a strip of cambric and work with yarn. In crocheting the fronts, make the biases by widening; that is, make a stitch from a loop, shaping by the biases in the basque.

**DARK CAKE.** — 1 cup butter, 2 cups brown sugar, 1 cup molasses, 1 cup strong coffee, yolks of 4 eggs,  $\frac{1}{2}$  teaspoonful of soda,  $4\frac{1}{2}$  cups of flour, 4 teaspoons of cinnamon, 2 of cloves, 1 of mace, 1 pound of raisins, 1 pound of currants,  $\frac{1}{2}$  pound of citron, icing.

**LEMON CAKE.** — Three cups of sugar; one and one half of butter; one of sweet milk, a teaspoonful of soda, four eggs, six cups of sifted flour, the grated rind of a couple of fresh lemons, and the juice of one. Stir the sugar and butter to a cream, then add the eggs beaten to a froth, and half of the flour. Dissolve the soda in the milk, and strain it in; add the remainder of the flour. When the whole is thoroughly mixed, add the lemon juice and rind, and stir it for several min-

utes. Then bake it in buttered pans in a quick oven.

**HOT SLAW.** — Slice or chop the cabbage fine, put it into a frying pan. Salt and pepper it; add just water enough to keep it from burning; when cooked tender—and it should be pretty dry—add thick sour cream and a little vinegar. For a family of three or four I used two-thirds of a cup of cream. Stir it well, let it cook a few minutes, when it will be ready to serve.

**VEGETABLE OYSTERS OR SALSIFY FRITTERS.** — Make a thick batter of two or three eggs, a cup of sweet milk, flour, pepper and salt. Wash, scrape and grate the roots into this batter, grating enough to make the mixture of the same thickness as any other raw fritters, and drop by the spoonful into boiling fat.

**CEMENT FOR EARTHEN AND GLASSWARE**  
 1. Heat the article to a little above boiling water heat, then apply a thin coating of gum shellac on both surfaces of the broken vessel, and when cold it will be as strong as it was originally. 2. Dissolve gum shellac in alcohol; apply the solution, and bind the parts firmly together until the cement is perfectly dry. 3. Take a small quantity of isinglass and dissolve it in spirits of wine by the aid of heat. This will unite broken glass so as to leave the crack nearly imperceptible, and is equal to the best glass cement.

**BEEF TEA.** — Take one pound of lean beef, free of fat, and separated from the bone, and reduce it to the finely chopped state in which it is used for beef sausages; uniformly mix it with its own weight in water, slowly heated to boiling, and the liquid, after boiling briskly for a minute or two, is to be strained through a towel from the coagulated albumen and the fibrine, now become hard and horny. Thus is obtained an equal weight of the most aromatic soup of such strength as cannot be obtained even by boiling for hours from a piece of flesh.



# HOUSEKEEPER'S ALMANAC.

**BET SUGAR.** — The Maine Beet Sugar Company have turned out 12,000 pounds of granulated sugar, the quality of which is very highly spoken of. The percentage of sugar in the roots was found to be, as in Canada, larger than it is in France or Germany. The farmers, though totally unexperienced in root-growing, raised good crops of beets for the company. In Aroostook county several yields of 20 tons to the acre are mentioned, and this, while not great according to Canadian notions as a root crop, is probably as large as would be profitable with sugar beets, where the greatest percentage of sugar is in roots weighing from one to two pounds each. One lot of beets yielded eleven and a half per cent. of sugar against the seven per cent. usually obtained in France. The process used in Maine is that the beets are dried near their place of growth, then stored or transmitted to the sugar factory, where the sugar is extracted by maceration and the water of the product evaporated.

**CRAZY CUSHIONS.** — Buy a square of emroidery canvass. Give it to your circle of friends, asking them to pass it around, each one what she pleases and where she pleases. When it comes back to you, you will think it "crazy" cushion indeed. Fill it in with some dark color that will bring the figures cut to the best advantage. It is well enough to tell your friends what color you intend to fill in with, as they can then use colors that will not clash with it. If you are as fortunate as I have been, and get nothing in that is ungainly in proportion, homely in color, or badly worked you are to be congratulated. When filled in, put a back of some heavy woolen goods, and finish with large cord.

**SHAVING CASES.** — Take a quart of a sheet of silvered perforated cardboard, cut off round at the bottom, running up to a point at the top — cornerwise, you know; bind around with worsted braid of any color you choose — scarlet is the prettiest. Then box plait

enough of the braid to go around, catching together by one edge (put in the middle of the braid) and sew in under the edge of the binding. Cut a back the same size, of plain card board, and pierce two holes through to hang up by. Fill with any kind of paper. We generally use colored tissue, red, blue, pink, green, etc., but I believe it is not considered as good for wiping a razor as newspaper.

**CORNS AND WARTS.** — "For more than a year preceding last August I was sorely afflicted with a large corn on the ball of my left foot, so much so that at times I was almost unable to walk, and then only by being terribly tortured by the corn. I also had a large wart in the palm of my left hand that was very much in the way and at times very painful. I used various remedies in vain. In August I hit upon a cure for both. It was a simple application of wood (hickory) ashes and strong cider vinegar sufficient to moisten it. I kept it on thirty-six hours more when I found all pain had ceased, both being entirely destroyed. I could then wear my boot and by a small application ever night of beef tallow, in one month all the hard substance that had formed around the corn had been removed. There is now no trace left of either corn or wart.

**WATERPROOF PAPER.** — This is used for covering preserve jars, etc. Take good white paper, brush it over with boiled linseed oil, and suspend it over a line until dry.

**CEMENT FOR CLOSING CRACKS IN STOVES, ETC.** — A useful cement for closing up cracks in stove plates, stove doors, etc., is prepared by mixing finely pulverized iron, such as can be procured at the druggist's, with liquid water glass, to a thick paste, and then coating the cracks with it. The hotter the fire then becomes, the more does the cement melt and combine with its metallic ingredients, and the more completely will the crack become closed.

# HOUSEKEEPER'S ALMANAC.

**ENGLISH PLUM PUDDING.**—One pound jar raisins, one pound currants, one pound suet chopped fine, two ounces almonds blanched and powdered, mixed in one and a half pounds of dried and sifted flour, half pound bread crumbs, two ounces citron, two ounces orange peel, two ounces lemon peel, half a nutmeg, quarter pound sifted loaf sugar and a pinch of salt. Moisten the whole with ten beaten eggs, half a pint of cream, two glasses of wine, and a gill of brandy. Mix well together and boil ten hours. Serve with brandy sauce. This quantity makes a large pudding. No. 2—One pound suet shred fine, one pound currants, one pound Sultana raisins, half pound bread crumbs, half pound flour, half pound mixed peel cut in strips, one pound moist sugar, small nutmeg grated, quarter pound almonds chopped small; mix well, then add nine or ten fresh eggs and two wine glassfuls of brandy, pour into a well-floured cloth, put into boiling water and boil from twelve to sixteen hours. It may be boiled part of the time the day before it is wanted. This is an old recipe tested by the experience of fifty years. Sauce—Quarter pound butter quarter pound sifted loaf sugar. The butter to be half melted and beaten up with the sugar like whipped cream; add very gradually a glass of brandy and one of sherry; to be served cold. It is better iced.

**STRONG GLUE.**—The Turks glue diamonds and other jewels to metal settings with a mixture made thus: Dissolve five or six bits of gum mastic, each the size of a large pea, in as much spirits of wine as will render it liquid. In another vessel dissolve in brandy as much isinglass, previously softened in water, as will make a two-ounce phial of strong glue, adding two small bits of gum ammoniac, which must be rubbed until dissolved. Then mix the whole with heat. Keep in a phial closely stoppered. When it is to be used, set the phial in boiling water. This cement resists moisture, and is said to be able to unite effectively surfaces of polished steel.

**A NEW DISINFECTANT.**—Under this title, Dr. John Day, of Geelong, Australia, recommends for use in civil and military hospitals, and also for the purpose of destroying the poison germs of small pox, scarlet fever, and other infectious diseases, a disinfectant ingeniously composed of one part of rectified oil of turpentine and seven parts of benzine, with the addition of five drops of oil of verberna to each ounce. Its purifying and disinfecting properties are due to the power which is possessed by each of its ingredients, of absorbing atmospheric oxygen, and converting it into per-oxide of hydrogen—a highly active oxydizing agent, and very similar in its nature to ozone. Articles of clothing, furniture, wall paper, carpeting, books, newspapers, letters, etc., may be perfectly saturated without receiving the slightest injury; and when it has been once freely applied to any rough or porous surface, its action will be persistent for an almost indefinite period. This may at any time, be readily shown by pouring a few drops of a solution of iodide of potassium over the material which has been disinfected, when the peroxide of hydrogen which is being continually generated within it will quickly liberate the iodine from its combination with the potassium, and give rise to dark brown stains.

**SOOP WITHOUT MEAT.**—In a pot that hold a gallon, put all vegetables that are in season in equal portions, cut up and lay in layers, and sprinkle lightly with salt; add  $1\frac{1}{2}$  ounces of butter, worked into enough flour to amalgamate into a paste, and with pepper and salt, and add a quart of water. Cook 1 hour.

**GRAVY FOR WARMED-OVER MEAT.**—Bones and trimmings of cold roast or boiled veal  $1\frac{1}{2}$  pints of water, 1 onion,  $\frac{1}{4}$  teaspoonful of minced lemon-peel;  $\frac{1}{4}$  teaspoonful of salt, 1 blade of pounded mace, the juice of  $\frac{1}{4}$  lemon, thickening of butter and flour. Put all the ingredients into a stew-pan, except the thickening and lemon-juice, and let them simmer very gently for an hour.

**CHICKEN SALAD.**—Cut the celery and chicken into small bits, not larger than dice, using as much celery as meat. Take the yolks of two raw and two hard boiled eggs, and mix with them one heaping teaspoonful of dry mustard, stirring it from left to right; add olive oil, a few drops at a time, until you have stirred in a large wineglassful; squeeze in the juice of a lemon; stir in another wineglassful of the oil, little by little; add a teaspoonful of vinegar, a teaspoonful of salt (more if needed,) and a small amount of white pepper. It takes half an hour to mix a good salad dressing, and it should be so stiff that the spoon will stand upright in the bowl. Do not add it to the salad until ready to serve it. You can keep the dressing in a bottle.

**ORANGE PUDDING.**— $\frac{1}{2}$  pound of sugar,  $\frac{1}{4}$  pound of butter, 2 oranges, and 6 eggs. Grate the rind from the orange, and squeeze the juice; cream the butter and, by degrees add the sugar; beat in the yolks of the eggs one by one, then the rind and the juice of the oranges; beat the whites of the eggs to a stiff froth, and mix them very gently, with a long, slow beat, into the other ingredients. Bake in paste-lined tin pie-plates.

**FLOOR MAT.**—Take for the foundation three-fourths of a yard of brown cambric, or scarlet flannel, or the best end of an old sheet. Make "buttons," as we call them, of any old, thick cloth, by cutting the largest one two inches across, round of course; the second size, one and a half inches across; the smallest one inch. Have a great contrast in the color. If the large one is black, have the second one, and the small one blue. If the one is drab, have the second one black and the small one scarlet. Sew them upon the foundation, one in the center, six around it, twelve around that, then twenty-four, and so on. When the foundation is covered, line with old bedticking, if you have it, or old calico, or an old sheet—indeed, with any thing you happen to have on hand. Then bind around, and the mat is done. You may

be surprised to find it six-sided when done, if I do not tell you it will be. You can make it square or long, by sewing the buttons on in rows instead of round and round. The buttons are made by sewing one upon the other, as we fell a seam, sewing the smallest one on the second size, and the second size on the largest. Have all the buttons of one row alike.

**CONDIMENTS.**—It is not enough that food should contain alimentary principles in proper quantity; to render it really nutritious there must also be a supply of condiments. These may be compared to oil in a machine, which neither makes good the waste of material nor supplies motive power, yet causes it to work easier and better, rendering essential service in the process of nutrition; though they are not of themselves able to prevent waste of any part of the body.

**WOOLEN CLOTHS.**—When woolens are worn threadbare, as is often the case in the elbows, cuffs, sleeves, etc., of men's coats, the coats must be soaked in cold water for half an hour; then take out of the water and put on a board, and the threadbare parts of the cloth rubbed with a half worn hatter's "card," filled with flocks, or with a prickly thistle, until a sufficient nap is raised. When this is done, hang the coat up to dry, and with a hard brush lay the nap the right way.

**GRAHAM GEMS.**—Procure a good article of flour; mix to a soft, thin batter by stirring into the flour good sweet milk. Have the oven well heated; also the pans on top of the stove; grease the pans slightly; fill each gem pan full; set immediately in the oven; bake until thoroughly done. Remove the gems from the pans as soon as taken from the oven, and do not cover them, as the steam retained in them makes them heavy. They are better without salt than with. Some mix the flour with water, and sometimes one part water and one part milk. The gems will keep for a considerable length of time, and are excellent warmed over.



**SALTING AND SMOKING BACON.**—There are many different ways of pickling and preserving meat, but the following will be found a good one: For every hundred pounds of meat use eight pounds of salt, three ounces salpêtre, three ounces saleratus, one quart of molasses, and two pounds of sugar, and water sufficient to cover the meat. Put all together, scald and skim off whatever impurities rise to the surface. Pack the meat tight in a barrel and pour on the pickle when it is cold. For beef it should be put on hot. Leave the meat in the brine six or eight weeks, then take out and smoke with green hickory or maple wood, if either can be obtained. If the smokehouse is tight and cool, the meat may be left hanging in it all summer or until used, but if there is danger of insects getting at the meat, wrap each piece in good thick brown paper, and rub the outside with salt and lime of the consistency of thin paint.

**TO COOK BEANS.**—The usual way people cook beans is to parboil them, put them in a kettle or pan, set them in an oven to bake with a piece of fat pork in them. The grease oozes out into the beans, causing a most unwholesome and indigestible mass destroying the flavor of the beans. The method for cooking them (which all who have tried pronounce excellent) is as follows: Parboil as usual, salt to suit the taste, then put them in a pan and place in the oven to bake, putting in a piece of good sweet butter—the size of a butternut will answer. Bake until tender and nicely browned over on top. Beans are very nutritious, and cooked in this way are palatable, digestible, and can be eaten by any one. If you want the pork, cook it in a dish by itself.

**ROSE OR CLOUDED CAKE.**—Twelve eggs, leaving out the whites of three, one pound of flour, one pound of sugar, three quarters of a pound of butter, two small teaspoonfuls of cream of tartar, two small teaspoonfuls of cream of tartar, two teaspoonfuls of powdered alum, one small teaspoonful of soda, two

small teaspoonfuls cochineal, dissolved in one half a cupful of boiling water. Having dissolved the alum, soda and cream of tartar, mix with the cochineal. Stir these ingredients in nearly one-third of the batter. Pour into the cake mould a layer of white batter and a layer of red batter, alternately, beginning and ending with white; three layers of white and two of red. This is an ornamental cake to cut for baskets.

**MILK PIES.**—While spending a few days at a friend's, her pumpkin pies, which appeared upon the table quite often, were enjoyed so much that I inquired how she gave them such a delicious flavor. She replied that they were not pumpkin at all, but made from sweet apples stewed, sifted, and used in the same way, excepting that a little more egg was necessary than for pumpkin pies, and they needed to be mixed a trifle thicker. As in years of great apple scarcity, pumpkins are sometimes made to serve the purpose of apples for cider "apple sauce," it would seem but natural that apples should do duty for pumpkins when they fail to put in an appearance, as they did last year—in this vicinity at least, very few farmers raising half a dozen pumpkins of any kind; and from what I have seen I have no doubt that sweet apples are a much better substitute for pumpkin in pies, than pumpkin pies are for apples in sauce.

**RESTORATIVE MILK.**—Boil together equal quantities of new milk and water, and add one ounce of candied cringo root, to be bought of a chemist; sweeten with white sugar candy, and strain.

**POLISH FOR PATENT-LEATHER GOODS.**—Take half a pound of sugar, one ounce of gum arabic, and two pounds of ivory black; boil them well together, then let the vessel stand until quite cooled and the contents are settled; after which, bottle off. This is an excellent reviver, and may be used as a blacking in the ordinary way, no brushes for polishing being required.

## COURT CALENDAR FOR PENNSYLVANIA.

United States Circuit Court meets as follows: Eastern District, at Philadelphia, first Mondays in April and October; Western District, at Pittsburgh, on second Mondays in May and November, and at Williamsport, third Mondays in June and September. The Courts of Common Pleas for the County of Philadelphia meet on the first Mondays in March and June, third Mondays in September, and first Monday in December.

### JOUNTIES. COURTS OF COMMON PLEAS.

Adams—3d Mondays in January, April, August & November.  
 Allegheny—4th Monday in March, 1st Mondays in June and October, and 4th Monday in December.  
 Armstrong—1st Mondays in March, June, September and December.  
 Beaver—1st Monday in June, 3d Mondays in September and November, and 1st Monday in March.  
 Bedford—1st Mondays succeeding the 4th Mondays of April and August, 3d Monday in November, and 1st Monday in February.  
 Berks—3d Monday in January, 3d Monday in April, 1st Mondays in August and November.  
 Blair—4th Mondays in January, April, July and October.  
 Bradford—1st Mondays in February, May, September and December.  
 Bucks—4th Monday in April, 3d Monday in September, 1st Mondays in December and February.  
 Butler—1st Monday in December, 2d Monday in June, 4th Mondays in March and September.  
 Cambria—1st Mondays in January, April, July and October.  
 Carbon—1st Mondays following the 4th Mondays of February, May, September, and December.  
 Centre—4th Mondays in January, April, August & November.  
 Chester—Last Mondays in January and April, and 3d Mondays in August and October.  
 Clarion—1st Mondays in February, May, September and December.  
 Clearfield—2d Monday in January, 3d Mondays in March, in June, and 4th Monday in September.  
 Clinton—4th Mondays in February, May, September and December.  
 Columbia—1st Mondays in February, May, September, and December.  
 Crawford—3d Mondays in February, April, August and November.  
 Cumberland—3d Mondays in January, April, and November, and 4th Monday in August.  
 Dauphin—3d Mondays in January and November, and 4th Mondays in April and August.  
 Delaware—4th Mondays in February, May, August and November.  
 Elk—1st Mondays after 4th Mondays in February, June, September and December.  
 Erie—4th Mondays in February, May, August and November. Additional Courts, 4th Mondays in January, March and September.  
 Fayette—1st Mondays in January, March, June and October.  
 Forest—On Mondays after courts in Jefferson county.  
 Franklin—3d Monday in January, 2d Monday in April and August, and the last Monday in October.  
 Fulton—Mondays next preceding courts in Franklin county.  
 Greene—3d Monday in March, 2d Monday in June, 3d Mondays in September and December.  
 Huntingdon—3d Mondays in January, April, August and November.  
 Indiana—4th Mondays in March, September, and December, and 2d Monday in June.  
 Jefferson—3d Mondays in May, September, December and February.  
 Juniata—1st Mondays in February, September and December, and 4th Monday in April.  
 Lancaster—3d Mondays in January, April, August and November.

### COUNTIES.

### COURTS OF COMMON PLEAS.

Lawrence—1st Monday in September, 3d Monday in February, and 3d Mondays in May and December.  
 Lebanon—1st Mondays in January and November, and 2d Mondays in April and August.  
 Lehigh—1st Mondays in January, April, August & November.  
 Luzerne—1st Mondays in January, April, & May, 2d Monday in November, and 3d Mondays in February & August.  
 Lycoming—3d Mondays in January, April, August and November.  
 McKean—4th Mondays in February, June, September, and December.  
 Mercer—3d Mondays in January, April, August & November.  
 Mifflin—On Mondays next following courts in Union county.  
 Monroe—4th Mondays in February, May, September and December.  
 Montgomery—4th Monday in February, 3d Mondays in May, and August, and 2d Monday in November.  
 Montour—3d Mondays in February, May, September and December.  
 Northampton—3d Mondays in January, April, August and November.  
 Northumberland—3d Monday in January, and 2d Mondays in March, August and November.  
 Perry—1st Mondays in January, April, and August, and 2d Monday preceding 1st Monday in November.  
 Philadelphia—1st Mondays in March, June and December, and 3d Monday in September.  
 Pike—3d Mondays in February, May, September & December.  
 Potter—3d Mondays in February, June, September and December.  
 Schuylkill—1st Mondays in March, June, September and December.  
 Snyder—4th Mondays in February, May and September, and 2d Monday in December.  
 Sullivan—Tuesdays after 4th Mondays in February, May and September, and 3d Tuesday in December.  
 Somerset—4th Mondays in April and August, 2d Monday in November, and 1st Monday in February.  
 Susquehanna—2d Monday in April, 3d Monday in August, and 2d Mondays in November and January.  
 Tioga—Last Mondays in January, May, August and November.  
 Union—3d Mondays in February, May, September and December.  
 Venango—4th Mondays in January, April, August and November.  
 Warren—1st Mondays in March, June, September and December, besides some special return days.  
 Washington—3d Mondays in February, May and November, and 4th Monday in August.  
 Wayne—1st Mondays in February, May, September and December.  
 Westmoreland—3d Mondays preceding the last Mondays in February, May and November, and on the Monday preceding the last Monday in August.  
 Wyoming—3d Mondays in January, April, August and November.  
 York—4th Mondays in April and August, 1st Mondays in January and November.

\* Besides these there is a District Court, in which, every month, the first Monday is a return day for process.

## COURT CALENDAR FOR DELAWARE.

United States Circuit Court is held at Wilmington on the third Tuesdays in June and October.  
 United States District Court is held at Wilmington on the second Tuesdays in January, April, June and November.  
 Superior Courts.  
 Kent—4th Mondays in April and October.  
 Newcasale—Third Monday after commencement of the April term in Kent, and 4th Monday in November.  
 Sussex—3d Monday in April and 2d Monday in October.

## COURT CALENDER FOR MARYLAND.

United States Circuit Court meets at Baltimore first Mondays in April and November. The Circuit Court of Baltimore meets on the second Mondays in January, March, May, September and November. The Superior Court, Court of Common Pleas, and City Court of Baltimore City, commence their terms on the second Mondays in January, and September.

<i>Counties:</i>	<i>Circuit Courts.</i>
Alleghany—1st Monday in January, 2d Monday in April and 1st Monday in October.	
Anne Arundel—3d Mondays in April and October.	
Baltimore—1st Monday in March, 3d Monday in May, 2d Monday in September, and 1st Monday in December.	
Calvert—1st Mondays in February, May and July, and 2d Wednesday in November.	
Caroline—2d Monday in March and 1st Monday in October.	
Carroll—2d Mondays in May and November.	
Cecil—2d Monday in January, 1st Monday in April, 3d Monday in September.	
Charles—3d Mondays in February, May, July and November.	
Dorchester—4th Mondays in January, April and July, and 2d Monday in November.	
Frederick—3d Monday in February, 2d Monday in May, 3d Monday in September, 2d Monday in December.	
Hartford—4th Mondays in February and April, 1st Monday in August, and 2d Monday in November.	

<i>Counties.</i>	<i>Circuit Courts.</i>
Howard—3d Monday in March and 1st Monday in September.	
Kent—3d Mondays in April and October.	
Montgomery—3d Mondays in January and March, 1st Monday in June, and 2d Monday in November.	
Prince George's—3d Monday in January, 1st Monday in April, 3d Monday in June, and 1st Monday in October.	
Queen Anne's—1st Mondays in May and November.	
St. Mary's—3d Monday in March, 1st Monday in June, 3d Monday in September, and 1st Monday in December.	
Somerset—2d Mondays in January, April, July and October.	
Talbot—2d Monday in May and November.	
Washington—1st Monday in March, 4th Monday in July, 2d Monday in Nov.	
Wicomico—1st Monday in January, 4th Monday in March, 1st Monday in July, and 4th Monday in September.	
Worcester—3d Mondays in January, May and July, and 4th Monday in October.	

## COURT CALENDER FOR NEW JERSEY.

United States Circuit Court meets at Trenton, on the fourth Tuesdays in March and September. United States District Court meets at Trenton on third Tuesdays in January, April, June and September.

<i>Counties.</i>	<i>Circuit Courts and Courts of Common Pleas:</i>	<i>Counties:</i>	<i>Circuit Courts and Courts of Common Pleas.</i>
Atlantic—2d Tuesdays in April, September, and December.		Middlesex—3d Tuesdays in April, September and December.	
Bergen—1st Tuesday in April, last Tuesday in August and 1st Tuesday in December.		Mercer—3d Tuesday in January, 2d Tuesday in May, and 1st Tuesday in October.	
Burlington—3d Tuesdays in April, September and December.		Monmouth—2d Tuesday in January and 1st Tuesdays in May and October.	
Camden—2d Tuesday in January and 1st Tuesday in May and October.		Morris—3d Tuesday in January, 1st Tuesday in May and October.	
Cape May—4th Tuesdays in April and September, and 3d Tuesday in December.		Ocean—1st Tuesdays in January and December.	
Cumberland—1st Tuesdays in January, May and October.		Passaic—2d Tuesdays in January, 1st Tuesday in May, and 3d Tuesday in October.	
Essex—1st Tuesday in January and 3d Tuesdays in April and September.		Salem—3d Tuesdays in January and October.	
Gloucester—1st Tuesdays in April, September and December.		Somerset—3d Tuesdays in January and December.	
Hudson—3d Tuesday in January and 1st Tuesdays in May and October.		Sussex—1st Tues. in April, 1st Tues. in May, and 1st Tues. in October.	
Hunterdon—2d Tuesday in April and 1st Tuesdays in September and December.		Union—1st Tues. in April, 1st Tues. in May, and 1st Tues. in October.	
		Warren—4th Tues. in April, 1st Tues. in May, and 1st Tues. after 4th Tues. in October.	



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